



A love affair with historical quaintness and an interest in preserving California's rapidly-vanishing Victorian elegance gave birth to the idea that has become Embarcadero Cove.

Since 1969, all of Embarcadero Cove has been created on what was a near-forgotten scrap of land in an industrial corner of Oakland. Many of the buildings here were purchased for bus fare and a song, rescued a bearbeit away from demolition for one underdevelopment project or another.

The Quinn's Lighthouse building was purchased from the Coast Guard for one dollar and moved to the Cove by the world's largest ocean-going crane in 1965. It became the commercial anchor around which the rest of the Cove was developed.

L. J. QUINN'S LIGHTHOUSE
The Pub

Every Wednesday
4:00 p.m. to Closing

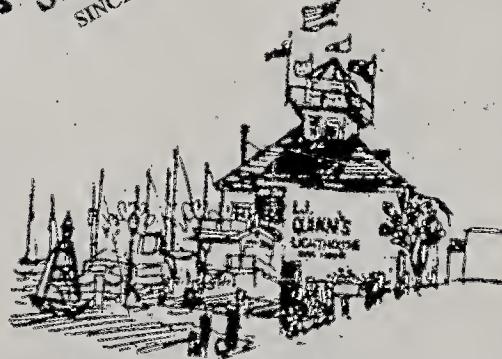
TREAT YOURSELF! QUINN'S BEER CLUB NITE TRY
IMPORTED AND PREMIUM BEERS
CHOICE OF 35 FOR ONLY \$ 1 PER BTL

DRINK
TALL DRAFT BEERS FOR THE PRICE OF A PINT
CHOICE OF 8 WIN
DRAWING FOR BEER DRINKER'S MEMORABILIA
ENJOY COMPLIMENTARY "HOPPY" FOOD, FRESH

ALL AMERICAN
HAPPY HOUR 4:00 To 7:00 p.m.
MONDAY-TUESDAY- BEERCLUB DAY- THURSDAY-FRIDAY
ALL AMERICAN TALL DRAWS FOR THE PRICE OF A PINT!
ALL AMERICAN BOTTLE BEERS ONLY \$ 2.00
WELL DRINKS \$ 4.75

OAKLAND'S BEST KEPT SECRET SINCE 1984

QUINN'S LIGHTHOUSE



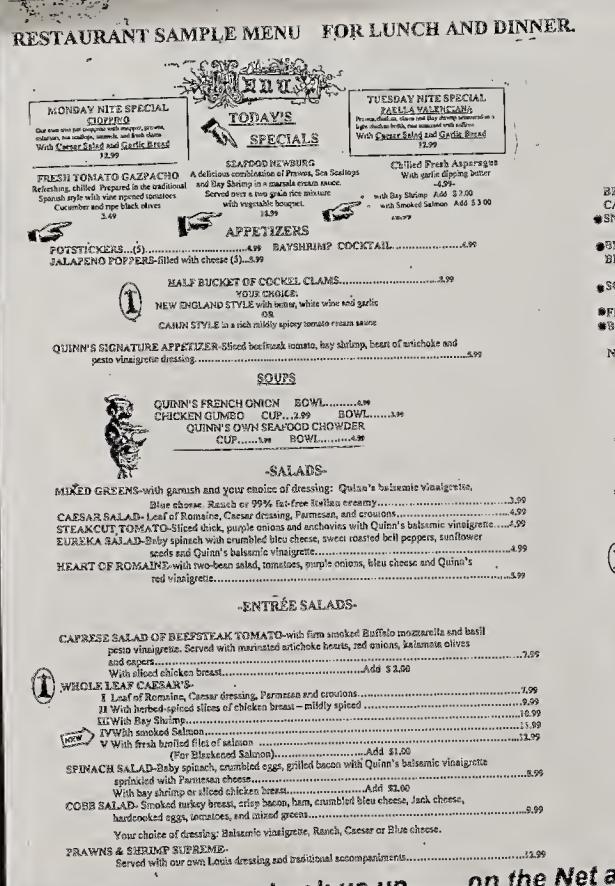
HISTORIC LANDMARK BUILT IN 1890
RESTAURANT & PUB
FEATURING TRADITIONAL AMERICAN COOKING

510-536-2050
51 Embarcadero Cove, Oakland, CA 94606

THE PUB
OPEN SEVEN DAYS A WEEK
LIGHT MEALS ARE SERVED 11:30 AM TO 9:30 PM

THE DINING ROOM

LUNCH MON. THRU FRI. 11:30 AM TO 2:30 PM	DINNER TUES. 4-11, WED. 4-11, THURS. 5:00 PM TO 9:00 PM FRI./SAT. 5:00 PM TO 10:00 PM SUNDAY 5:00 PM TO 9:00 PM
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SELECTIONS AND PRICES MAY VARY.

QUINN'S ORIGINAL DOODAA'S

For our popular dishes start with a *Box of Black Beans*, *Per-Grain Rice*, *Corn Salsa*, *Ripe Avocado*, and *Mild Green Chile*.

VIRGIN DOODAA - Fresh sun-fried vegetables...	8.99
RED ROISTER DOODAA - with blackened chicken breast...	10.99
RAWNS DOODAA - prawns with garlic, wine, and spices...	11.99

FISH AND SEAFOOD

BEER BATTER FISH AND CHIPS	Served on special sauce and with malt vinegar.	8.75
CALAMARI MADRINARA	Battered with artichoke, shallots in marinara red sauce, served on two-grain rice.	9.99
SNAPPER ST. BARBARA	Fresh snapper, with garlic, shallots, mushrooms, plum tomatoes, sliced olives, and capers, sautéed in butter and white wine...	10.99
BLACKENED RED SNAPPER	Circles style, flesh-cooked, hot & spicy! Served with salsa and a choice of rice or beans.	10.99
BELGIAN STYLE ROASTED MUSSELS	Circles style, flesh-cooked, hot & spicy! Served with a choice of rice or beans.	10.99
SCALLOPS WITH ALMONDS	A succulent blend of scallops and scallops sautéed with lemon butter and white wine topped with crushed almonds...	11.99
FLEET OF SALMON PICCATA	Breaded with a bay shrimp and capers wine sauce...	14.99
RAJA RAWNS	Blackened (hot & spicy) with Dijon cream mustard sauce. Served with black beans and corn salsa...	13.99
NEW ENGLAND STYLE COCKLE CLAMS	Prepared in a butter garlic white wine broth	14.99
or MUSSELS and CLAMS	STUFFED MUSSELS	14.99

PASTA

HOMEMADE LASAGNE	Layered with beef, Italian hot sauce, mushroom, onion, ricotta cheese, Mozzarella sauce, and topped with Jack and mozzarella cheeses. Served with mixed salad...	7.99
SALERNO PASTA	Linguine with fresh sliced mushrooms, marinated artichoke hearts, sliced olives, green onions in a marinara red sauce...	8.99
PESTO LINGUINE	...a light traditional pesto sauce with Bay shrimp and plum tomatoes...	9.99
LINGUINE SONOMA	in a light garlic chicken broth with marinated sweet bell peppers and mushrooms topped with herb crusted chicken breast...	10.99
FISHERMAN'S WHARF	Linguine with fresh sliced mushrooms, shrimp, scallops, artichoke hearts, and a choice of Alfredo or Marinara sauce or Marinara (red) sauce...	11.99
PASTA AL DINDA	Angie hair pasta in a light cream sauce with smoked sausage, scallops, whitefish, mushrooms, cilantro, green onions, and plum tomatoes...	11.99
PASTA MARCO POLO	Linguine with sea scallops, prawns, chicken, bay shrimp and mussels in a mildly spicy Madras curry sauce. Topped with almonds...	12.99

CULINARY

We use boneless, skinless, breast of chicken.		
DEEP-FRIED BREAST OF CHICKEN	Served on a special stick with french fries and ranch dressing...	7.99
CHICKEN FRIED STEAK	Two pieces sautéed with tomato, mushrooms, green onion and marinated... mild red peppers...	8.99
CHICKEN TUSCANI	Twin broiled chicken breasts on savory rice, topped with prawns in a scampi style	11.99

MEAT

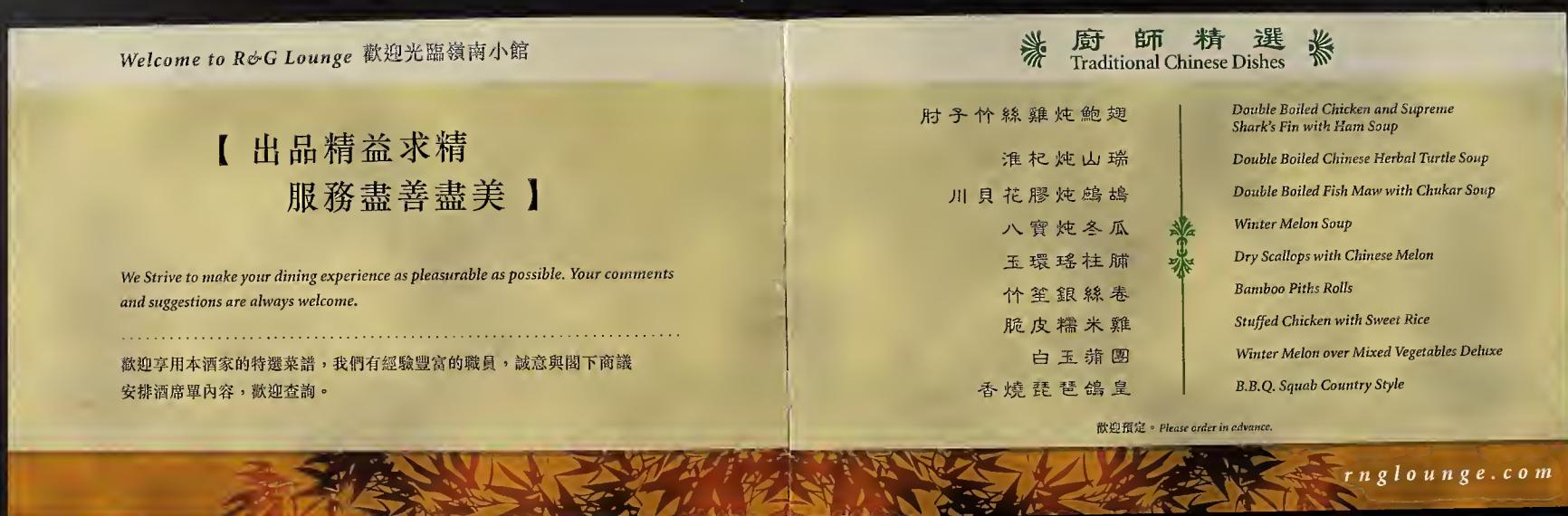
SAUSAGE DUO	Smoked sausage and spicy Italian. Your choice of one or both, or two of the same.	8.99
Served with onions, red and green bell peppers and Quorn's frits...		11.99
FILET MIGNON	FILET MIGNON	
• TRADITIONAL STYLE	...with sweet onions and applesauce...	
• HUNGARIAN STYLE	...with a paprika cream sauce and melted (mildly spicy) topped with roasted onions	
Both styles are served with baked potatoes and roasted red potatoes...		
BISTECHE	...Top sirloin steak with fresh mushrooms, and prawn butter...	12.99
• BISTECHE	...Top sirloin steak with fresh mushrooms, and prawn butter...	14.99
ASAHOY CREAM PEPPERCORNS STEAK	Top sirloin steak sautéed with a cracked pepper crust. Finished with a demi-glace sauce with Madeira/green pepper corns, Brandy and a touch of cream	

Look us up..... on the Net at www.quinnslighthouse.com



R & G Lounge
嶺南小館

Banquet Menu
酒席菜單



Welcome to Re-G Lounge 歡迎光臨嶺南小館

【 出品精益求精
服務盡善盡美 】

We Strive to make your dining experience as pleasurable as possible. Your comments and suggestions are always welcome.

歡迎享用本酒家的特選菜譜，我們有經驗豐富的職員，誠意與閣下商議安排酒席單內容，歡迎查詢。

廚師精選
Traditional Chinese Dishes

肘子竹絲雞燉鮑翅	Double Boiled Chicken and Supreme Shark's Fin with Ham Soup
淮杞炖山瑞	Double Boiled Chinese Herbal Turtle Soup
川貝花膠炖鷄鵝	Double Boiled Fish Maw with Chukar Soup
八寶燉冬瓜	Winter Melon Soup
玉環瑤柱肺	Dry Scallops with Chinese Melon
竹笙銀絲卷	Bamboo Piths Rolls
脆皮糯米雞	Stuffed Chicken with Sweet Rice
白玉蒲團	Winter Melon over Mixed Vegetables Deluxe
香燒琵琶鵝皇	B.B.Q. Squab Country Style

歡迎預定。Please order in advance.

rng lounge.com

Banquet Menu A

Assorted Cold Appetizer

Crystal Prawns with Pine Nuts
Beef Steaks Chinese Style
Seafood Winter Melon Soup
Soy Sauce Chicken
Crab with Ginger and Scallions
Dried Scallops with Seasonal Vegetables
Steamed Fish Filets with Ham and Vegetables

Yang Chow Fried Rice

Dessert

Only valid for two (2) tables maximum on Weekends. **\$338** *(per table of 10 People)*

特選菜譜 A

燒味大拼盤
捲子甜豆蝦球
海鮮冬筍羹
中式牛仔柳
薑葱焗大蟹
玫瑰豉油雞
玉樹麒麟斑塊
瑤柱扒時蔬
楊州炒飯
是日甜品

每席 \$338 (供10位用)

rnglounge.com

Banquet Menu B

Salt and Pepper Crab

Deep Fried Prawns with Honey Glazed Walnuts

Scallops and Steak Cubes with Black Pepper Sauce

Braised Seafood Soup with Shark's Fin

Peking Duck with Buns

Deep Fried Crispy Chicken

Veggie Abalone with Greens

Steamed Live Fish

Golden Supreme Fried Rice

Dessert

\$398 (per table of 10 People)

特選菜譜 B

精
美
甜
品
盒
雙
蛋
炒
飯
黑
椒
帶
子
蜜
桃
明
蝦
鮑
參
翅
肚
北京
片
皮
鴨
當
紅
炸
子
碧
綠
齋
鮑
魚
清
蒸
游
水
魚
柳
牛
柳

每席 \$398 (供10位用)

ring lounge.com

Banquet Menu C

特選菜譜 C

Special Combination Appetizer

Braised Shark's Fin Soup with Shredded Chicken
Salt and Pepper Crab
Sautéed Steak Cubes and Scallops with X.O. Sauce
Roasted Chicken in Special Sauce
Baked Maine Lobster in Supreme Broth
Black Mushrooms with Mustard Greens
Steamed Live Fish or Baked Black Cod
Longevity Noodle with Abalone Sauce

Dessert

\$498 (per table of 10 People)

精美甜品
鮑汁長壽面

香焗 清蒸 上湯
或 銀鱈魚 游水魚
花菇扒芥膽 焗龍蝦
XO 牛柳 帶子
馳名一品燒雞
紅燒雞絲翅
椒鹽焗大蟹
嶺南大拼盤

每席 \$498 (供10位用)

rnglounge.com

Banquet Menu D

Drunken Squab Combination

Sauted Geoduck Clam and Shelfish with Chives

Bamboo Piths Rolls

Double Boiled Shark's Fin Soup

Salt and Pepper Crab

Stuffed Chicken with Sweet Rice

Sea Cucumber and Mushrooms with Tender Greens

Steamed Live Fish or Baked Black Cod

Braised E-Fu Noodle with Abalone Sauce with Mushrooms

Advance Order

Dessert

\$638 (per table of 10 People)

敬請預訂

特選菜譜 D

醉鵝大拼盤

韭皇炒雙脆

竹笙銀絲卷

原盅雞燉鮑翅

脆皮糯米雞

碧綠蝦子北菇刺參

鮑汁雙菇炆伊面

紅蓮炖雪蛤

清蒸或銀鱈魚

香焗銀鱈魚

每席 \$638 (供10位用)

rnglounge.com

Banquet Menu E

特選菜譜 E

Chef's Special Appetizer

Braised Fresh Scallop with Lettuce
Sautéed Geoduck Clam with Chives
Double Boiled Shark's Fin Soup
Braised Abalone with Mustard Green
Steamed Sliced Chicken with Ham and Vegetable
Baked Lobster in Supreme Broth
Steamed Live Fish or Baked Black Cod
Braised E-Fu Noodle with Geoduck and Mushrooms
Double Boiled Ginseng with Lotus seed

Advance Order

\$738 (per table of 10 People)

敬請預訂

花旗參燉紅蓮
象拔蚌炆伊面
香焗或銀雪魚
清蒸游水魚
高湯焗龍蝦
金華玉樹雞
蚝皇鮮鮑魚
原盅雞炖翅
生財鮮柱甫
韭皇炒象拔
嶺南大熱拼

每席 \$738 (供10位用)

rnglounge.com

Banquet Lunch Menu G

Salmon Avocado Egg Roll
Seafood and Bean Curd Soup
Barbecued Pork
Honey Spareribs
Mixed Vegetables Deluxe
Deep Fried Prawns with Honey Glazed Walnuts
Steak Cubes with Macadamia Nuts
Chicken Chow Mein
Vegetable Fried Rice

\$188 (per table)

Banquet Lunch Menu H

Live Crab with Salt and Pepper
Mashed Chicken and Sweet Corn Soup
Soy Sauce Chicken
Beef Steak with X.O. Sauce
Prawns with Walnuts in Special Sauce
Three Treasures with Black Bean Sauce
Honey Spareribs
Mixed Vegetables Deluxe
Beef Chow Fun with Black Bean Sauce
Seasonal Fruit Plate

\$268 (per table)

rng lounge.com



Address:
631 Kearny Street
San Francisco, CA 94108

Tel: (415) 982 7877
Fax: (415) 982 1496
rnglounge.com



嶺南小館



R & G



THE CANTONESE CONNECTION

AS EVERY SAVVY SAN FRANCISCAN KNOWS, one of the best places to go for crab is a good Cantonese restaurant. Chinatown's R & G Lounge (631 Kearny Street, 982-7377), despite a name that conjures a suburban cocktail bar, is just such a place. The best known Cantonese Dungeness dish calls for stir-frying the crab with ginger and scallions in a sauce thickened by the crustacean's own rich, golden "crab butter" (the yellowish substance that clings to the crab torso), and the R & G kitchen nails the classic. But the best crab dish it offers—the one its cantonese customers invariably order—is the salt-and-pepper Dungeness, swathed in a scrumptious, feather-light coating laced with salt, white pepper, and shards of fresh chiles.

House Specialties 特別メニュー

1. 菜片海鮮崧 001
Minced Seafood in Lettuce Cups \$16
Stir-fried minced scallops, prawns, Chinese sausage, pine nuts, mushroom, and bamboo shoots served with six (6) lettuce cups.
シーフードのレタス包み

2. 象鼻蚌刺身 002
Geoduck Sashimi A.Q.
Served on a platter with seaweed, wasabi mustard, and soy sauce.
キヌマトイガイ(米貝類)の刺身

3. 原盅雞燉翅 003
Double Boiled Shark's Fin Soup \$20
Double boiled with chicken and sliced Virginia ham.
ワカヒレスープ

4. 紅燒大鮑翅 004
Braised Supreme Shark's Fin Soup (Ancient Method) (4oz.) \$48
Braised in a thick supreme broth with bean sprouts and topped with shredded Virginia ham.
ワカヒレの煮蒸込み

5. 螺皇原只鮮鮑 005
Whole Abalone with Mustard Greens A.Q.
Whole abalone with light gravy served over mustard green vegetables.
からし葉とアワビのオイスターソース

Appetizers

111 素鵝	Vegetarian Goose \$6 Fried bean curd strips.
101 素菜春捲	Vegetable Egg Rolls (2 pcs.) \$4 Fried egg rolls filled with shredded vegetables and served with sweet and sour sauce.
102 芝麻手撕雞	Chicken Salad \$6 Marinated roasted shredded chicken breast, crispy vermicelli, lettuce, and parsley mixed with salad dressing.
103 沙茶鴛鴦串	Chicken and Beef Skewers in Satay Sauce (4 pcs.) \$7 Barbecued chicken and beef skewers in satay sauce.
104 蜜汁叉燒	Barbecued Pork \$8 Barbecued lean strips of choice pork marinated in various seasonings.
105 椒鹽鮮魷	Salt and Pepper Squid \$10 Deep fried squid seasoned with salt and pepper.
106 酥炸生蠔	Deep Fried Oysters \$13 Deep-fried fresh battered oysters.
114 凉拌火鴨絲	Sliced Roast Duck & Jellyfish Salad \$9

Soup

171 是日燉品	Double Boiled Soup of the Day A.Q Please ask your server about daily ingredients.
153 錦繡瑤柱羹	Dried Scallop Soup \$11 Thick broth cooked with dry scallops, chives, bamboo shoots, Chinese mushrooms and imitation crabmeat.
154 冬瓜粒湯	Diced Chinese Winter Melon Soup Cup \$5 Bowl \$9 Broth cooked with diced winter melon, Chinese mushroom, shrimp, scallops, pork, imitation crabmeat and dried scallops.
155 西湖牛肉羹	West Lake Minced Beef Soup Cup \$5 Bowl \$9 Thick broth cooked with ground beef, parsley, egg white and imitation crabmeat.
156 海鮮豆腐羹	Seafood and Bean Curd Soup Cup \$5 Bowl \$9 Thick broth cooked with scallops, prawns, bean curd, egg white and parsley.
158 芥菜肉片湯	Mustard Green and Sliced Pork Soup \$9 Broth cooked with sliced lean pork, mustard green, bean curd and preserved egg.
159 酸辣湯	Hot and Sour Soup (Spicy) Cup \$5 Bowl \$9 Thick broth cooked with shredded pork, black fungus, bamboo shoots, bean curd, scallions, egg, vinegar and pepper. Add Won Ton (2 pcs) per person Extra \$1
164 雞茸粟米羹	Mashed Chicken and Sweet Corn Soup Cup \$5 Bowl \$9 Tiny pieces of chicken, sweet corn, and egg cooked in a thick savory broth.
244 瑶柱蟹肉冬瓜羹	Diced Winter Melon Soup with Dried Scallops \$20 and Crabmeat

House Specialties 特別メニュー



R&G
Signature Dish

1 椒鹽焗大蟹 606

Live Crab with Salt and Pepper (Signature Dish) A.Q.
Live buttered crab deep-fried and sprinkled with salt and pepper seasonings.
カニの揚げ物塩コショウ

2 上湯焗龍蝦 607

Baked Maine Lobster in Supreme Broth A.Q.
Morsels of shelled lobster baked with scallops, ginger, garlic and supreme broth.
メインズロブスターの特製ソース和え

3 鮮蜆蒸水蛋 608

Steamed Clams with Eggs \$15
Steamed live clams with beaten eggs.
貝入りアサリの蒸し物

4 蜜桃明蝦球 208

Prawns with Honey Walnuts \$13
Deep-fried prawns lightly coated with mayonnaise and served with honey walnuts.
エビのマヨネーズソース

5 椒鹽帶子 217

Salt and Pepper Scallops \$13
Tender scallops deep-fried and sprinkled with salt and pepper seasonings.
貝柱の揚げ物塩コショウ

Seafood Preparation Methods

201 Crab A.Q.

薑葱焗大蟹 Baked Crab with Ginger and Onion
豉椒焗大蟹 Baked Crab with Black Bean Sauce
大千蟹煲 Spicy Crab in a Clay Pot
紹酒蛋白蒸大蟹 Steamed Crab with Wine and Egg White

202 Lobster A.Q.

薑葱焗龍蝦 Baked Lobster with Ginger and Onion
蒜茸蒸龍蝦 Steamed Lobster with Garlic Sauce

204 Fresh Fish

清蒸游水石班 Steamed Fresh Rock Cod A.Q.

清蒸游水盲曹 Steamed Fresh Sea Bass A.Q.

油浸鮆魚 Fried Butterflied Catfish \$20

香焗銀雪魚 Baked Black Cod \$25

Prawns

209 椒鹽中蝦 Salt and Pepper Prawns (in Shell) \$13

210 X.O.醬爆蝦球 Sautéed Prawns and Snow Peas in X.O. Sauce (Spicy) \$13

211 滑蛋明蝦球 Prawns with Scrambled Eggs \$11

227 松子甜豆蝦球 Crystal Prawns with Pine Nuts \$13

205 Clams

上湯浸大蜆 Fresh Clams Baked in Supreme Broth \$13

豉椒炒大蜆 Clams with Black Bean Sauce \$13

沙茶炒大蜆 Clams with Satay Sauce \$13

味菜鮮蜆肉 Sautéed Clams with Preserved Vegetables \$13

206 Oysters

薑葱生蠔 Oysters with Ginger and Onion \$13

豉椒生蠔 Oysters with Black Bean Sauce \$13

椒鹽生蠔 Oysters with Black Pepper \$13

Various Kinds of Seafood

215 蝦醬炒鮮尤 Sautéed Squid with Prawn Sauce \$11

216 味菜炒鮮尤 Sautéed Squid with Preserved Vegetables \$11

222 X.O.醬爆帶子 Sautéed Scallops with X.O. Sauce (Spicy) \$13

218 油爆帶子 Sautéed Crystal Scallops \$13

219 雀巢三鮮 Mixed Seafood in Bird's Nest \$15

220 菖皇炒雙貝 Sautéed Conch and Scallops with Yellow Chives \$20

703 原條象拔蚌兩食 Geoduck Clams Prepared Two Ways A.Q.

House Specialties 特別メニュー



1 碧綠蝦子齋鮑魚

2 瑶柱扒瓜甫

3 鮮冬菇菜膽

4 政汁煎三寶

5 炸釀滑豆腐

Vegetarian Abalone with Greens \$18
Slices of vegetarian abalone with light gravy served over tender green vegetables.

Dried Scallops with Chinese Melons \$15
Steamed Chinese melons, black fungus and seasonal greens topped with dried scallop gravy.

Fresh Black Mushrooms with Mustard Greens \$13
Fresh black mushrooms with mustard greens in light oyster sauce.

Three Treasures with Black Bean Sauce \$12
Bean curd, eggplant and hot peppers stuffed with shrimp meat in black bean sauce.

Fried Stuffed Bean Curd \$10
Deep-fried bean curd stuffed with shrimp meat and topped with gravy and scallions.

Low Calorie Recommendations

301 上湯菜膽 Tender Greens in Supreme Broth \$12
Tender greens boiled in a thick broth and topped with shredded Virginia ham.

魚香茄子 Eggplant with Garlic Sauce (Spicy) \$10
Eggplant, shredded pork, black fungus, bamboo shoots and scallions sautéed in a hot garlic sauce.

麻婆豆腐 Ma Po Bean Curd (Spicy) \$10
Soft bean curd, shredded pork and scallions sautéed in a spicy sauce.

百花蒸釀豆腐 Steamed Bean Curd with Shrimp \$10
Steamed soft bean curd topped with shrimp meat and served with a special soy sauce.

303 木須菜 Mu Shu Vegetables \$12
Combination of stir-fried egg, cabbage, bamboo shoots, black fungus and scallions served with six (6) crepes.

304 雜錦素菜 Mixed Vegetables Deluxe \$10
Sautéed mixed vegetables including snow peas, carrots, bean curd, mushrooms, bok choy, bean sprouts, and baby corn.

305 雪豆馬蹄 Snow Peas and Water Chestnuts \$11
Snow peas and water chestnuts sautéed with ginger and garlic.

308 麻辣炸菜片 Chinese Pickles \$4
Thin slices of Chinese pickles sprinkled with sesame seeds.

Clay Pot

351 海鮮一品煲 Seafood Combination in Clay Pot \$15
Combination of scallops, prawns, squid, black mushrooms and vegetables simmered in a clay pot.

352 冬菇生蠔煲 Fresh Oysters and Black Mushroom in Clay Pot \$13
Oysters, black mushroom, bean curd, ginger and scallions bubbling in a clay pot.

353 沙茶牛肉粉絲煲 Beef and Bean Vermicelli in Clay Pot \$12
Tender slices of beef simmered with vermicelli in a tasty satay sauce.

354 鹹魚茄子煲 Eggplant and Salted Fish in Clay Pot \$12
Eggplant and salted fish simmered with ginger and scallions in a clay pot.

355 鹹魚雞粒豆腐煲 Salted Fish Chicken and Bean Curd in Clay Pot \$12
Diced chicken breast and bean curd cooked with salted fish in a clay pot.

356 吱吱滑雞煲 Chicken with Onion in Clay Pot \$12
Tender pieces of chicken and onion sizzling in a hot clay pot.

360 紅炆牛尾煲 Ox Tail Stew in Clay Pot \$12
Hearty pieces of ox tail stewed in a clay pot.

358 節瓜粉絲煲 Chinese Melons and Bean Vermicelli in Clay Pot \$13

House Specialties 特別メニュー



Number	Item	Description	Price
1	嶺南牛肉	R & G Special Beef (Secret Recipe)	\$12
2	X.O.醬爆牛柳	Steak Cubes with X.O. Sauce (Spicy)	\$13
3	清湯牛肉煲	Beef Brisket and Turnip in a Clay Pot	\$15
4	西汁排骨	Honey Spareribs	\$10
5	鹹魚煎肉餅	Pan-Fried Minced Pork and Salted Fish Patties	\$15
6	香煎曹白咸魚	Pan-Fried Salted Fish	\$8

Pork & Beef

Item	Description	Price
401 木須肉	Mu Shu Pork	\$12
402 四川肉片	Combination of stir-fried egg, shredded pork, cabbage, bamboo shoots, black fungus and scallions served with six (6) crepes.	
403 京都排骨	Szechuan Pork (Spicy)	\$10
404 椒鹽排骨	Sautéd sliced pork with red pepper, onion and chili sauce.	
405 蒙古牛肉	Kiang Ton Spareribs	\$10
406 雀巢牛柳絲	Sautéd spareribs with a tangy sweet and sour sauce.	
407 美極牛柳	Salt and Pepper Spareribs	\$10
	Deep-fried spareribs sprinkled with salt and pepper seasonings.	
	Mongolian Beef (Spicy)	\$10
	Sautéd sliced beef with onions, green peppers and chili sauce.	
	Shredded Beef with Crispy Bird's Nest	\$13
	Sautéd shredded beef with bamboo shoots, bell peppers and onion served in a potato bird's nest.	
	Steak Cubes with Black Pepper	\$13
	Sautéd steak cubes with black pepper.	

Noodles & Fried Rice

Item	Description	Price
531 招牌煎麵	House Combination Pan Fried Noodles	\$10
530 三絲炒米粉	Fried Vermicelli with Shredded Pork and Mushroom	\$10
541 韭皇肉絲伊麵	Chef's Special Noodles	\$10
466 烹烹叉燒撈麵	Barbecue Pork with Ginger & Onions	\$10
513 鹹魚雞粒炒飯	Lo Mein	
515 瑤柱蛋白炒飯	Salted Fish Chicken Fried Rice	\$10
511 海鮮炒飯	Dried Scallops Egg White Fried Rice	\$13
530 金碧輝煌炒飯	Seafood Fried Rice	\$10
	Golden Supreme Fried Rice	\$13
	Fried Rice mixed with slices of egg white and egg yolk in X.O. Sauce.	

House Specialties 特別メニュー



1 紅燒乳鵝 601

2 新潮川椒雞 622

3 檸檬軟雞 623

4 玫瑰豉油雞 624

5 北京片皮鴨 625

Roasted Squab (Whole) \$13
Whole squab roasted to a golden brown crispy skin, served with seasoning on the side.
焼ける鳩

Chicken with Broccoli (Choice of Spicy or Not Spicy) \$11
Sliced chicken breast sautéed with black bean sauce and served with broccoli.
チキンとブロッコリーの豆豉炒め(辛口またはマイルド)

Fried Chicken with Lemon Sauce \$10
Chicken breast filet deep fried with a crispy batter and served with lemon sauce.
チキンの揚げ物 レモンソース

Soy Sauce Chicken (Half) \$10
Steamed chicken with skin and bones served in special soy sauce.
蒸し鶏の特製豆豉ソース(半羽)

Peking Duck Half \$16 Whole \$28
Specially marinated whole duck, roasted to a golden brown crispy skin, served with steamed buns and house special sauce.
北京ダック

Poultry

668	掛爐燒鴨	Roast Duck (Half) \$12 Specially marinated whole duck roasted to a golden brown crispy skin.
665	貴妃黃毛雞	Princess Chicken Half \$12 Whole \$22 Specially marinated whole chicken in a special flavorful sauce.
666	當紅炸子雞	Crispy Chicken Half \$13 Whole \$25 Deep fried chicken with a nice and crispy outside finish.
667	一品吊燒雞	Roasted Chicken Half \$13 Whole \$25 Oven roasted chicken with a side of special brown dipping sauce.
693	薑葱油淋雞	Ginger and Green Onion Chicken (Half) \$11 Steamed chicken with skin and bones served in ginger and green onion sauce.
604	陽江豆豉雞	Chicken with Black Bean Sauce \$11 Sautéd chicken with skin and bones in ginger and black bean sauce.
605	腰果雞球	Chicken with Cashew Nuts \$10 Sautéd sliced chicken breast with snow peas, baby corn, bamboo shoots, carrots, onion, ginger and cashew nuts.
606	宮保雞丁	Kung Pao Chicken (Spicy) \$10 Sautéd diced chicken with bamboo shoots, bell peppers, onions, and peanuts in a spicy sauce.
613	X.O.醬爆雞球	Chicken with X.O. Sauce (Spicy) \$12 Sliced tender pieces of chicken breast cooked in spicy X.O. Sauce.
021	西蘭龍鳳球	Dragon Phoenix \$15 Sautéd sliced chicken breast and prawns served with broccoli.

Dessert (Per Person)

雪糕	Ice Cream \$3
合時水果	Seasonal Fruit Plate \$2
紅豆糕	Red Bean Cake \$1
中國名茶	Chinese Tea \$1
炸香蕉雪糕	Fried Banana with Ice Cream \$4

Any requests to meet your dietary needs can be presented to your server.
For dinner, there is a minimum charge of \$12 per person.





海鮮類 SEAFOOD

■ 鮮 樂 味	Hot and Sour Shrimp	8.95
■ 宮 保 味	Shrimp with Hot Pepper Sauce	8.95
■ 埃 氏 咖 味	Burmese Curry Shrimp	8.95
	<small>Shrimp prepared with fresh tomatoes, onions, mussels, garlic and flavor special sauce</small>	
■ 埃 氏 咖 味	Burmese Curry Fish	8.95
■ 宮 保 干貝	Kung Pao Scallops	9.25
■ 魚 香 干貝	Scallops Spicy Garlic Sauce	9.25
■ 什 菜 干貝	Braised Shrimp in Chili Sauce	9.95
■ 月 菜 干貝	Huuan Spicy Prawn	8.95
■ 豆 豆	Scallops with Mixed Vegetables	3.25
■ 豆 豆	Shrimp with Snow Pea	8.95
■ 豆 豆	Cashew Shrimp	8.95
■ 鐵 板 海 鮮	Sweet and Sour Shrimp	8.95
■ 銅 燒	Shrimp with Black Bean Sauce	8.95
■ 湖 南	Seafood Sizzling Plate	9.25
■ 茄 茄	Shrimp with Fresh Broccoli	8.95
■ 什 菜	Shrimp with Mixed Vegetables	8.95
■ 鮮 汽 魚 片	Sliced Fish with Black Bean Sauce	8.95

麵飯類 RICE & NOODLE

素菜炒飯:麵	Vegetable Chow Mein (or) Fried Rice	4.50
各式炒飯:麵	Fried Rice or Chow Mein	4.50
	<small>Choice of pork, beef and chicken.</small>	
蝦 炒 飯:麵	Shrimp with Fried Rice or Chow Mein	4.95
什錦炒飯:麵	Combination Fried Rice or Chow Mein	4.95
■ 埃 氏 魚 湯 麵	Mop-Hin-Ga	5.75
	<small>Burmese style fish chowder with thin noodles.</small>	
■ 埃 氏 魚 湯 麵	Onh No Kau Soi Noodles	5.75
■ 埃 氏 麵 沙 拌	Nan Cyl Thok (Burdie salad)	5.75
	<small>Burmese style noodle with chicken, cabbage, carrots, ground yellow pea, and fresh lemon juice.</small>	
椰 子 飯	Coconut Rice (per person)	1.25
白 飯	Steamed Rice (per person)	0.75

■ Hot & Spicy

Lunch: Minimum charge for one person \$3.50
Minimum credit charge \$5.00

RANGOON
LUNCHEON SPECIALTIES

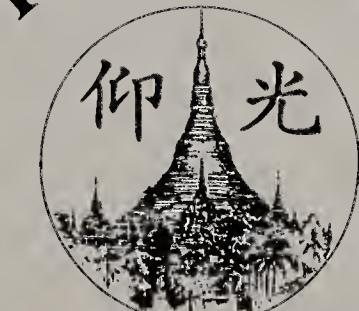
Served from 11:30 a.m. to 9:00 p.m.
Monday through Friday
(Except Holidays)

Each of the Following Dishes Served with
Soup of the Day
Appetizer
Steamed Rice, Tea & Fortune Cookies
(No Soup for Take Out Order)

■ 1. Shredded Pork with Garlic Sauce	4.50
■ 2. Sweet and Sour Pork	4.50
■ 3. Hunan Spicy chicken	5.00
■ 4. Diced Chicken with Hot Pepper Sauce	4.50
■ 5. Diced Chicken with Spicy Garlic Sauce	4.50
■ 6. Diced Chicken with Cashew	4.50
■ 7. Diced Chicken with Fresh Broccoli	4.50
■ 8. Chicken with Black Bean Sauce	4.50
■ 9. All Season Beef	5.25
■ 10. Mongolian Beef	4.75
■ 11. Beef with Fresh Broccoli	4.75
■ 12. Assorted Vegetables	4.50
■ 13. Broccoli with Spicy Garlic Sauce	4.50
■ 14. Hot Braised Shrimps	4.95
■ 15. Cashew Shrimps	4.95
■ 16. Shrimps with Black Bean Sauce	4.95
■ 17. Shrimps with Fresh Broccoli	4.95
■ 18. Shrimps with Assorted Vegetables	4.95
■ A. Kala Min (vegetarian)	4.50
■ C. Mop-Hin-Ga (noodle soups)	5.00
■ D. Onh No Kau Soi (noodle soups)	5.00
■ E. Nan Cyl Thok (noodle soups)	5.00

Closed Sunday

仰光



BURMESE & CHINESE CUISINE

OPEN FOR LUNCH
Mon.-Sat.: 11:30 a.m. - 2:00 p.m.

OPEN FOR DINNER
Mon. - Thur.: 5:00 p.m. - 9:30 p.m.
Fri. & Sat.: 5:00 p.m. - 10:00 p.m.

FOOD TO GO

565 BRYANT STREET
PALO ALTO, CALIFORNIA 94301
(415) 325-8146

650

RANGOON FAMILY DINNER		APPETIZER			BEEF		
A \$32.50 PER PERSON (For Two or More Persons)		春捲 Egg Roll (2) 1.50 炸蝦 Fried Prawns (6) 5.25 鍋貼 Pot Stickers (6) 3.95 雞沙律 Chicken Salad 5.50 沙律沙司 Salmisa (3) 2.95 炸胡麻 Fried Squash (5) 2.95 薑絲沙律 Ginger Salad 5.50 茶葉沙律 Lettuce Tintle (tea salad) 5.55			蒙古牛排 Mongolian Beef 6.95 四川牛肉 Szechuan Beef 6.95 緬甸炒牛肉 Burmese Curry Beef 6.95 芥蘭牛肉 Beef with Fresh Broccoli 6.95 雙冬牛肉 Beef with Black Mushroom, Bamboo Shoot & Snow Pea 7.25 蘭豆牛肉 Beef with Snow Pea 6.95 鐵板牛肉 Sizzling Beef Plate 7.25 爆炒牛肉 Beef with Oyster Sauce 6.95 豉汁牛肉 Beef with Black Bean Sauce 6.95 乾扁牛肉絲 Dry Sauteed Shredded Beef 7.25		
B \$10.50 PER PERSON (For Two or More Persons)		Choice of One Dish for Each Person from the List Below * Won Ton Soup Egg Roll & Samusa Steamed Rice, Tea & Fortune Cookies			湯類 SOUP		
		Choice of One Dish for Each Person from the List Below * Human Beef * Burmese Curry Chicken with Potatoes * Burmese Curry Shrimp Beef with Snow Pea Lemon Chicken Mushu Pork (4 pancakes)			S M L	木須肉 Moo Shu Pork (4 pancakes) 6.95 *魚香肉絲 Shredded Pork with Spicy Garlic Sauce 6.95 *緬式咖哩肉 Burmese Curry Pork 7.25 *黑胡椒 Kina Pork 7.25 *緬式酸辣湯 Burmese Hot and Sour Soup 7.25 素菜豆腐湯 Vegetable and Bean Curd Soup (no meat) 3.95	
CHEF'S SPECIAL 特別介紹		蔬菜類 VEGETABLE & BEAN CURD			PORK		
* All Season Beef 四季餐 Beef strips, shrimp, string bean, and straw mushroom sautéed in garlic and spicy szechuan bean sauce. 7.95		* 加哩素什錦 Curry Mixed Vegetables 5.50 * 豆腐豆皮 Hot Bean Curd Szechuan Style (with meat) 5.50 * 魚香芥蘭 Broccoli with Spicy Garlic Sauce 5.50 * 魚香茄子 Eggplant with Spicy Garlic Sauce (with meat) 5.50 素什錦 Vegetables Combinations 5.50 炒三冬 Snow Pea and Bamboo Shoot with Black Mushroom 5.50 紅燒豆腐 Bean Curd with Vegetable in Brown Sauce 5.50 雪豆馬蹄 Snow Pea with Water Chestnuts 5.50			* 雞肉 Moo Shu Chicken (4 pancakes) 6.95 * 宮保雞 Chicken with Hot Pepper Sauce 6.95 * 緬式咖喱雞 Burmese Curry Chicken with Potatoes 7.25 * 黑胡椒 Kina Chicken 7.25 * 魚香雞 Chicken with Spicy Garlic Sauce 6.95 * 膜果雞 Hunan Spicy Chicken 7.25 豆豉雞 Carnivore Chicken 6.95 芥蘭雞 Chicken with Black Bean Sauce 6.95 甜酸雞 Chicken with fresh Broccoli 6.95 雙冬雞 Sweet and Sour Chicken 6.95 檸檬雞 Chicken with Black Mushroom 6.95 湖南雞 Lemon Chicken 6.95 什菜雞 Chicken with mixed vegetables 6.95		
* Dried Sauteed String Beans Szechuan Style (with meat) 乾扁四季豆 5.50		Kala Min 5.50 Potatoes, tomatoes, cabbage, broccoli, string beans, and house special chili oil sauce.			* Hot & Spicy		
* Human Bean Curd (with meat) 湖南豆腐 5.50		Chin Paung Kyaw 6.50 Burmese sour vegetable, fatty type of vegetable which belongs to the mint herbs, mixed with prawns and bamboo shoot.			Minimum charge for credit card \$8.00		
Peking Spareribs 京都排骨 7.25					* Hot & Spicy		
Combination Seafood with Spicy Masala (curry) 9.50					Dinner: Minimum charge for one person \$5.00 or more		
Imperial shrimp 華麗蝦 8.95							
Shrimp with broccoli, black mushrooms and bamboo shoot, lors coated in white sauce.							
* Hot & Spicy							

Restaurant Peony

茗茶或凍水

Tea or Water

每位壹圓

\$1.00 Per Person

普洱

Black Tea

壽眉

Green Tea

鐵觀音

Wu-Loong

香片

Jasmine

菊花

Chrysanthemum

House Wine

	每杯 Glass	每瓶 Bottle
Buena Vista Merlot		\$36.00
B.V.Cabernet Sauvignon	\$6.00	\$22.00
Kendall Jackson Chardonnay	\$6.00	\$22.00
Imported Beer		\$3.25
Domestic Beer		\$2.75
Mineral Water		\$1.00
Soft Drink		\$1.00

Subject to sales tax & 10% service charge

Price is Subject to Sales Tax

Restaurant Peony		
熟 龍		
Steamed Dumpling		
甫魚燒賣		
Pork Dumpling	1.95	
山竹牛內球		
Beef Ball	1.95	
豉汁排骨		
Black Bean Rib	1.95	
棉花雞扎		
Fish Maw & Chicken Roll	3.50	
蚧肉灌湯餃		
Crab Meat Dumpling Filled w/Soup	3.50	
菠菜餃		
Spinach Dumpling	2.95	
鮮蝦粉餃		
Steamed Minced Shrimp Dumpling	2.95	
銀絲蒸魚腐		
Bean Curd w/ Shrimp	2.95	
豉汁鳳爪		
Chicken Claw	1.95	
小籠飽		
Shanghai Dumpling	2.95	
潮州蒸鱠		
Eel w/ Garlic	3.50	
素粉飽		
Steamed Assorted Vegetable Crepe	2.95	

Restaurant Peony		
燒烤美食		
Barbecue		
燒味什拼盤		
Your Choice of 4 Barbecued Meats Platter	15.00	
佛山醃蹄		
Cured Pork Shank	5.00	
炸菜腎片		
Salted Gizzard	5.00	
豉味燒排骨		
Barbecued Pork Rib	5.00	
五香鹹牛腱		
Marinated Beef Shank	5.00	
鹽魚		
Smoke Fillet of Fish	5.00	
醉雞		
Drunken Chicken	5.00	
舟山海蜇		
Jelly Fish	5.00	
泰式鳳爪		
Thai Style Spicy Chicken Claw	5.00	
醬燒豬頭肉		
Roast Pork Thai's Style	5.00	
白雲鳳爪		
Cured Chicken Claw	5.00	
各式燒味瀨粉		
Rice Vermicelli in Soup, Your Choice of 1 B.B.Q. Meat	5.00	

另加8% 增稅及10% 服務費 Subject to sales tax & 10% service charge

附加銷售稅
Price is Subject to Sales Tax

另加8% 增稅及10% 服務費 Subject to sales tax & 10% service charge

附加銷售稅
Price is Subject to Sales Tax

Restaurant Peony		Restaurant Peony	
精美小食	Small Chow	酥食	Fried / Baked Dimsum
乳香鳳翼球	Deep Fried Chicken Wing	雞絲炸春卷	1.95
香芋煎蝦餅	Taro Shrimp Ball	鮮蝦腐皮卷	2.95
黑椒串燒牛	Black Peppered Beef Satay	叉燒焗餐飽	1.95
百花釀蘑菇	Stuffed Mushroom	荔枝香酥鴨	3.50
椒鹽釀茄子	Stuffed Egg Plant in Chili & Spicy Salt	Duckling Topped w/Mashed Taro	3.50
香芋煎蝦餅	Stuffed Taro w/Mashed Prawn	蜜汁叉燒酥	2.95
金絲炸蝦丸	Crunchy Deep Fried Mashed Prawn Ball	Barbecued Pork Pastry	2.95
煙肉海皇卷	Seafood & Bacon Roll	威化炸蝦筒	3.50
沙律海鮮餃	Seafood Salad Dumpling	安蝦鹹水角	1.95
脆皮炸鮮奶	Fresh Milk Custard Fritter	羅白絲酥餅	2.95
菩提佛素卷	Vegetarian Stew Roll	天津牛肉飽	2.95
大良煎魚餅	Fish Burger	上海生煎飽	2.95
		Shanghai Pork Bun	2.95
		脆皮炸鮮蝦角	3.50
		蜂巢荔芋角	2.95
		Mashed Taro Dumpling	

另加銷售稅及10%服務費 Subject to sales tax & 10% service charge

Price is Subject to Sales Tax

另加銷售稅及10%服務費 Subject to sales tax & 10% service charge

Price is Subject to Sales Tax

Restaurant Peony			
甜品 <i>Dessert</i>		炒饭 米粉 <i>Rice & Vermicelli</i>	
奶黄马拉卷 Sponge Cake w/Egg York	2.95	馬來魚崧湯河 Malaysian Fish Patty Fun in Soup	11.00
麻茸酥饼 Sweetened Sesame Pastry	2.95	金腿海鲜粒炒饭 Fried Rice w/Seafood & Ham	11.00
豆沙煎堆 Deep Fried Sesame Ball w/ Red Bean	1.95	鸳鸯炒饭 Ying Yang Fried Rice	11.50
葡國雞蛋撻 The Fabulous Lisbon Custard Pie	2.95	番茄牛肉饭 Tomato Beef w/ Rice	9.50
蛋黄莲蓉包 Bun Filled w/Mashed Lotus Seed	1.95	星洲炒米粉 Singapore Style Vermicelli	9.50
芝麻卷 Sesame Roll	2.95	梅菜鸡粒炒饭 Chicken & Preserved Vegetable Fried Rice	9.50
西米焗布甸 Tapioca Pudding	2.95	波羅海鮮炒饭 Fried Rice w/Seafood & Pineapple	11.00
奶黄菠蘿包 Cream Custard Bun	2.95	泰式炒米線 Thai Style Spicy Vermicelli	9.00
冰花蛋球 Sweet Egg Custard Ball	2.95	泰皇香芋海鮮饭 Fried Rice w/Seafood & Taro Root	11.00
奶黄煎软蛋 Soften Sweet Rice Ball Filled w/Egg Custard	2.95	粟米班片饭 Sweet Corn & Fish Fillet w/Rice	12.50
馬來香蘭糕 Chilled Pandong Pudding	2.95	豉椒味菜牛柳絲煎麵 Beef Chow Mein w/ Black Bean Sauce	12.00
芒果凍布甸 Mango Pudding	2.95	金腿海鲜泡饭 Ham & Seafood Rice w/Soup	15.00

Restaurant Peony

粉 麵
Noodle

滿拿牛柳絲水晶粉	
Korean Beef Chow Fun	12.00
什菜炆鴨鷄 粉	
Braised 2 Bean Threads w/Mixed Vegetable	9.50
四川茄子雞粒煎麵	
Egg Plant & Chicken Chow Mein in Chili Sauce	9.00
脆蝦煎麵	
Crispy Prawn Chow Mein	10.00
姜葱肥牛撈麵	
Braised Noodle w/Beef	11.00
北菇菜遠瓣麵	
Braised Noodle w/Mushroom & Tender Green	9.00
班片魚湯米線	
Filet of Fish Vermicelli in Fish Soup	12.50
金粟魚丁湯粉皮	
Sweet Corn & Fish Fillet Fun in Soup	12.50
香姑肉絲增麵線	
Braised Noodle w/Pork	9.00
金粟海鮮粒炒飯	
Sweet Corn Seafood Fried Rice	11.00
雪菜火鴨絲湯米	
Shredded Duck Preserved Vegetable Vermicelli in Soup	12.50
星洲雞絲湯粉絲	
Chicken & Bean Threads in Soup	10.00

滿拿牛柳絲水晶粉 Subject to sales tax & 10% service charge

價加10%服務費
Price is Subject to Sales Tax

豬肉 PORK

豚肉の料理

鴨脷肉 有 豚肉の天ぷら	6.95
PORK FILLET PEKING STYLE (BONELESS SLICED SEASONED COATED WITH FLOUR AND EGG, THEN SAUTÉED)	6.95
鴨脷肉 有 豚肉の天ぷら	6.95
SWEET AND SOUR PORK	6.25
鴨脷肉 有 豚肉の天ぷら	6.25
TWICE COOKED PORK	6.25
鴨脷肉 有 豚肉の天ぷら	6.25
SHREDDED PORK W/ PICKLED VEGETABLE	6.25
鴨脷肉 有 豚肉の天ぷら	6.25
SHREDDED PORK W/ PICKLED TURNIPS	6.25
鴨脷肉 有 豚肉の天ぷら	6.25
SHREDDED PORK W/ GARLIC	6.25
鴨脷肉 有 豚肉の天ぷら	6.25
MUSSE PORK	6.25
SHREDDED PORK COATED WITH PEKING SAUCE, W/ YOLK LAK, BAN YOK TO AND WARMED EGG	6.25

豆腐蔬菜 BEAN CURD VEGETABLE

とうふと野菜類

鴨脷豆腐 トマトの野菜炒め	5.50
BRAISED BEAN CURD	5.50
鴨脷豆腐 トマトの野菜炒め	5.50
(BRAISED BEAN CURD SEASONED COATED WITH EGG AND SAUTÉED IN PEKING SAUCE)	5.50
鴨脷豆腐 トマトの野菜炒め	5.50
BEAN CURD W/CRAB MEAT	5.50
鴨脷豆腐 トマトの野菜炒め	5.50
FAMILY STYLE BEAN CURD	5.50
鴨脷豆腐 トマトの野菜炒め	5.50
HOT SAUCE BEAN CURD	5.50
(BEAN CURD WITH GROUND PORK IN HOT SAUCE)	5.50
鴨脷豆腐 トマトの野菜炒め	5.50
SEASIDE CABBAGE W/CREAM SAUCE	5.50
鴨脷豆腐 トマトの野菜炒め	5.50
FRIED MUSHROOM AND BAMBOO SHOOTS	5.50
鴨脷豆腐 トマトの野菜炒め	5.50
SPINACH W/CHICKEN SAUCE	5.50
鴨脷豆腐 トマトの野菜炒め	5.50
VEGETABLES IN PEKING SAUCE	5.50
VEGETABLES IN PEKING SAUCE	5.50
MIXED VEGETABLE DELUXE	5.50

鷄鴨 FOWL

とりとかもの料理

鴨 伴 鴨 とり肉の天ぷら	6.95
鴨子 鴨丁 ささみとビーフ角切り子丁の	6.25
GREEN PEPPER CHICKEN	6.25
鴨子 鴨丁 ささみとビーフ角切り子丁の	6.25
MANDARIN SAUCE (MANDARIN CHICKEN IN MANDARIN SAUCE)	6.25
SWEET AND SOUR CHICKEN (SWEET AND SOUR CHICKEN)	6.25
KUNG-PAO CHICKEN	6.95
DOUGH CHICKEN (DOUGH CHICKEN IN RED PEPPER AND SOY SAUCE)	6.95
DICED CHICKEN W/MUSHROOM	6.95
DICED CHICKEN W/CAESAR	6.95
杏仁 鴨丁 鳥の天ぷらの杏仁	6.95
ALMOND CHICKEN	6.95
加里鴨丁 鶏の天ぷらのカレーライスの	6.25
CURRY CHICKEN	6.25
丹菜 鴨丁 とりとカリの天ぷらの	6.95
SHREDDED CHICKEN W/CELERI	6.95
炸鴨 小鴨 石鍋串の天ぷらあんかけ	6.95
PEKING STYLE CHICKEN	6.95
鴨子 鴨丁 鶏の天ぷらの鶏の天ぷら	9.95
STEWED CHICKEN W/ASPARAGUS AND ABAOLONE	9.95
生炒鴨片 石鍋とヒンコウ鶏の	6.95
CHICKEN SLICED W/SWEET PEANUT	6.95
北京烤鴨 ベキン・ダック	25.95
PEKING DUCK	25.95
和茶 鴨 茶スマーキー・クノコ	21.95
TEA SMOKED DUCK	21.95
鴨子 鴨子 鶏の天ぷらの	(\$6) 9.95 (\$18.50)
FRIED CHICKEN W/PEKING SAUCE	(\$6) 9.95 (\$18.50)
炸八塊 看とひのハッパ焼	18.50
PEKING CHICKEN CUT INTO EIGHT PIECES	18.50

飯麵 RICE & NOODLES

ごはん・そば類

鴨仁 過 麵 入び入りスープ	4.95
Soup Noodle W/SHRIMP	4.95
鴨魚湯 鮭の天リスープ	4.95
Soup Noodle W/SMOKED FISH	4.95
鴨味湯 鮭の天リスープ	4.75
Soup Noodle W/SHREDDED CHICKEN	4.75
什鴨湯 五目スープ	4.95
COMBINATION SOUP NOODLE	4.95
鴨仁沙鶏 入び入り焼きそば	4.95
FRIED NOODLE W/SHRIMP	4.95
鴨味沙鶏 入び入り焼きそば	4.75
FRIED NOODLE W/SHREDDED CHICKEN	4.75

龍門

RYUMON

PEKINESE RESTAURANT

646 Washington Street

San Francisco, CA 94111

(415) 421-3868

(415) 421-3869

SAN FRANCISCO

TOKYO • OSAKA • NAGOYA • KYOTO

FOR YOUR CONVENIENCE
WE PROUDLY PREPARE THE FAMILY STYLE DINNER

DINNER FOR ONE

DINNER FOR TWO

DINNER FOR THREE		DINNER FOR FOUR	
	\$12.50		\$24.75
1	SPRING ROLLS	1	POT STICKERS
2	HOT & SOUR SOUP	2	SIZZLING RICE SOUP
3	ALMOND CHICKEN	3	PEKING BEEF
4	VEGETABLE DELUXE	4	ALMOND CHICKEN
5	DESSERT	5	VEGETABLE DELUXE
		6	DESSERT
\$34.75		\$47.75	
1	BAR-B-Q SPARE RIBS	1	HOT PLATE COMBINATION
2	SIZZLING RICE SOUP	2	SIZZLING RICE SOUP
3	PEKING BEEF	3	PEKING BEEF
4	ALMOND CHICKEN	4	ALMOND CHICKEN
5	TWICE COOKED PORK	5	TWICE COOKED PORK
6	VEGETABLE DELUXE	6	CHILI PEPPER PRAWNS
7	DESSERT	7	VEGETABLE DELUXE

頤拾 APPETIZERS 前 菜

湯 SOUP
スープ類

スープ類

	L	M	S
スモークチャーハン 梅葉とりのスープ			
CHICKEN FRIED SOUP WITH BLACK MUSHROOMS	9.50	7.50	4.95
スモークチャーハン ブラックマッシュルームスープ			
鮑魚湯 あわびのスープ			
SLICED ABALONE SOUP.....	14.50	9.95	7.50
粟米湯 とうもろこしのスープ			
CORN SOUP.....	9.50	7.50	4.95
酸辣湯 ナツツーフトーフ豚骨のスープ			
HOT & SOUR SOUP.....	9.50	7.50	4.95
INDIENESIA CHICKEN & SHALLOT CURRY SOUP AND EGGS IN CHICKEN BROTH ETC			
山西鶏肉湯 五目スープ			
SHANXI CHICKEN SOUP.....	10.50	7.95	5.25
山西鶏肉湯 黒豆マッシュルームスープ			
SHANXI CHICKEN SOUP WITH BLACK MUSHROOMS, ETC. IN A BEEF BROTH			
鰹節味噌フタフタースープ			
WON TON SOUP.....	9.50	7.50	4.95
鰹 鳥 鳥 五目クリーム・スープ			
DRAGON PHOENIX SOUP.....	10.50	8.50	5.25
鶏肉 鳥 五目クリーム・スープ (CHICKEN SOUP, STEAMED MUSHROOMS, GREEN PEAS, CHAM HEAT IN CHICKEN BROTH)			
鰻巴湯 鳗のこげスープ			
SIZZLING RIB SOUP.....	10.50	8.50	5.25
鰻巴湯 鳗のこげスープ (SIZZLING RIB SOUP, CHICKEN RIBS IN CHICKEN BROTH DAVID'S CHINESE RESTAURANT)			

牛肉 BEEF

蒙古牛丼	MONGOLIAN BEEF	7.25
塩油牛丼	牛丼のかま油丼	7.25
	SLICED BEEF W/ OYSTER SAUCE	7.25
	SAUCED BEEF REWENED WITH INHIBITED OYSTER SAUCE, SHALIN PEAS AND RADISH SHREDDING	7.25
来るし牛丼	来るし牛丼	6.95
BEEF W/ VEGETABLE (Chinese Green)	BEEF W/ VEGETABLE (Chinese Green)	6.95
沙茶牛丼	牛丼と麻婆丼と炒め	6.95
SHA-CHA BEEF (Hot)	SHA-CHA BEEF (Hot)	7.25
青椒牛丼丼	牛丼とピーナッツ炒め	6.95
SHREDDED BEEF W/ GREEN PEPPER	SHREDDED BEEF W/ GREEN PEPPER	6.95
片手牛丼丼	牛丼とセロリの炒め	6.95
SHREDDED BEEF W/ CELERY	SHREDDED BEEF W/ CELERY	6.95
北京牛丼	北京牛丼と牛丼丼の炒め	6.95
PEKING BEEF	PEKING BEEF	6.95
	WITH CHOPPED LANK STEAK STIR-FRIED AND STIRRED WITH WALNUTS	6.95
芥蘭牛丼	牛丼のプロコリ丼	6.95
BEEF W/ BROCCOLI	BEEF W/ BROCCOLI	6.95

海鲜 SEAFOOD

海の幸類

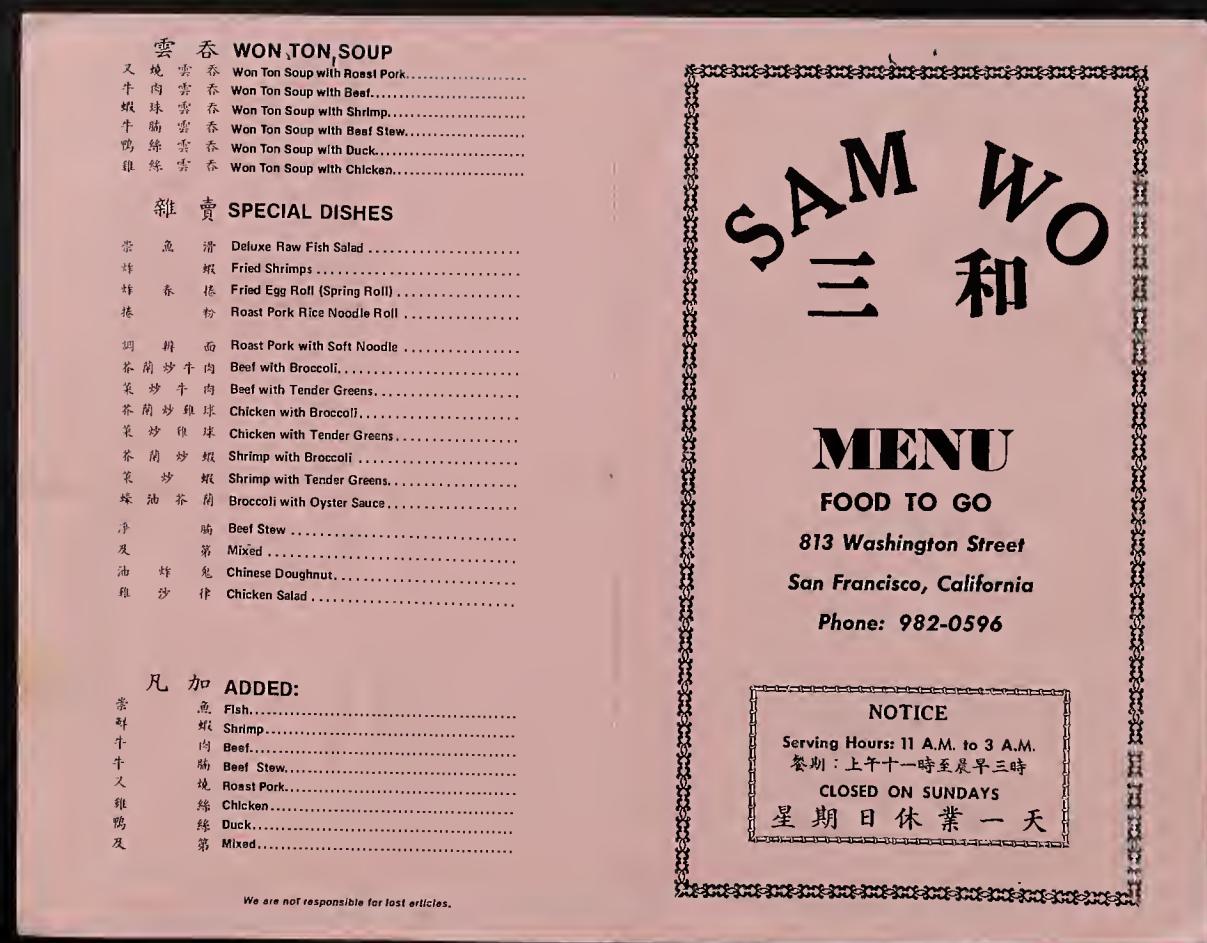
生 仔 鮑	華味海鮮子ースト	9.95
CHILI PEPPER PRAWNS		8.95
10/12 FRESH PRAWNS WITH RED PEPPER, FLAVORED BY A UNUSUAL CHILI SAUCE WHICH INCLUDES SUGAR, VINEGAR, CANTH ETC.		
乾燒明蝦	華味の辛夷み	9.95
HOT BRAISED PRAWNS		
紅燒明蝦	からうばえぎの甘辛夷み	9.95
BRASSED PRAWNS		
(PRAWNS IN ITS SHELL BRAISED WITH SPECIAL SAUCE)		
西甜明蝦	グリチューと風味付け	8.95
SWEET AND SOUR PRAWNS		
價皮明蝦	くうばいのせみ	9.95
SHRIMP W/JELLY FISH		
青豆明蝦	びどうアヒンピースのせみ	8.95
GREEN PEA SHRIMP		
茄汁蝦仁	ひととマトソース炒め	8.95
SHRIMP W/TOMATO SAUCE		
干燒蝦仁	びのの辛夷み	8.95
HOT BRAISED SHRIMP		
生沙律貝	カリほしら、寒こみベキン風	8.95
SCALLOPS PEKING STYLE		
干燒鮮貝	からうばえ貝 かりほしら の辛夷み	8.95
HOT BRAISED SCALLOPS		
鍋巴蝦仁	あこにんにソースかい	8.95
SIZZLING RICE SHRIMP		
(SHRIMP IN CANTON CUISINE WITH SIZZLING RICE CRUST)		
加喱蝦仁	びののカレー味炒め	8.95
CURRY SHRIMP		
軟炸蝦	びのの天ぷら	8.95
FRIED PRAWNS		
(SOFT FRIED)		
甜酸魚	魚のすまつ風あんかけ	8.95
SWEET AND SOUR FISH (WHOLE)		
(FRESH ROCK COD FILLED WITH TOFU AND SWEET AND SOUR SAUCE)		
松子魚	魚のすまつ風夷み	15.95
SQUISHED WHOLE FISH FILLED WITH SESAME SEEDS, PEANUTS AND TOPPED WITH SPECIAL SAUCE AND SWEET SAUCE WHICH INCLUDES GREEN PEANUT CRACKERS		
乾燒魚	魚のからしの辛夷み	15.95
HOT BRAISED FISH (WHOLE)		
(FRESH FISH FILLED FIRST AND BRAISED IN BROWN SAUCE)		
清蒸魚	魚のじきの辛夷み	15.95
STEAMED FISH (WHOLE)		
(FRESH FISH FILLED WITH SOY SAUCE, BLACK MUSHROOMS, BAMBOO SHOOTS, GINGER PIECES AND STEAMED)		
酸甜魚片	魚のうさぎりんごた	7.25
SWEET AND SOUR FISH SLICE		
特濃魚片	魚のうさぎりんごた	7.25
SLICED FISH IN CHAMPAGNE SAUCE		
(FISH FILLET PREPARED WITH CHAMPAGNE CHAMPAGNE AND SUGAR)		
芝扒魚	ナコのときときみベビーベニ	9.95
BECHIE-DE-MER PEEKING STYLE		
紅燒魚	ナコの必須味み	9.95
BRAISED BECHIE-DE-MER		
紅燒扇貝	スカラココノヒラ貝	9.95
ESCARGOTS A LA CHINOISE		
全家福	ナコマツタケアヒン炒め	9.95
HAPPY FAMILY SAUTE		
(WOK-FRIED SEAFOOD WITH SOY SAUCE AND SPICES)		



香港西貢漁港 Hong Kong Saigon Seafood Harbor Restaurant
35219-A Newark Blvd, Newark, CA 94560
Tel: (510) 793-1388 Fax: (510) 793-8738

小點 (S) \$2.50 中點 (M) \$3.25 大點 (L) \$4.00

蒸心美點	酥炸焗煎點	磨米腸粉	千層糕	酒水豆腐
燒 賽 Shrimp & Pork Siu Mai.....(M)	煎 薑 卜 餃 Pan Fried Daikon Cake.....(M)	鮮 蝦 腸 粉 Shrimp Rice Noodle Roll.....(L)	Egg Custard Layered Cake.....(M)	Soya Tofu.....\$6.50
梅 子 蒸 排 肉 Steamed Pork Ribs w/Plum Sauce (S)	炸 薑 芋 角 Deep-Fried Taro & B.B.Q.Pork Rice Noodle Roll.....(L)	叉 烤 腸 粉 B.B.Q.Pork Rice Noodle Roll.....(L)	Mango Pudding.....(M)	白雲鳳爪 Chilled Chicken Feet.....\$6.50
豉 汁 蒸 鳳 爪 Steamed Chicken Feet w/Black Bean Sauce.....(M)	肉 餅 Meat Dumpling.....(M)	牛 肉 腸 粉 Beef Rice Noodle Roll.....(L)	Coconut Jello.....(M)	五香牛什 Spiced Beef Varieties.....\$6.75
山 竹 牛 肉 球 Steamed Beef Balls.....(M)	炸 薑 角 Deep Fried Shrimp Dumpling ..(M)	鼎 湖 上 素 腸 粉 Vegetarian Rice Noodle Roll.....(L)	榕 沙 湯 丸 Sweet Rice Dumpling w/Sesame Seeds.....(M)	柱候牛腩 Stewed Beef Brisket & Tendons.....\$6.75
蝦 餃 Shrimp Dumpling (Har Gow).....(M)	鮮 蝦 腐 皮 卷 Deep Fried Shrimp Bean Curd Skin Roll.....(M)	香 滑 淨 腸 粉 Pan Rice Noodle Roll.....(M)	紅 豆 糕 Red Bean Cake.....(M)	鮑 汁 鳳 爪 Chicken Feet w/Abalone Sauce \$6.00
大 豆 苗 餃 Pea Sprout Shrimp Dumpling.....(L)	蜜 汁 叉 烤 酥 Bake B.B.Q.Pork Puff.....(M)	香 蕃 腸 粉 Parsley Rice Noodle Roll.....(L)	金 杏 流 沙 球 Deep Fried Egg Yolk Ball ..(M)	華慶 櫻 蒸 粽 Deluxe Wrapped Sticky Rice ..\$9.00
鮮 蝦 生 菜 餃 Chive Shrimp Dumpling.....(M)	招牌 榴 桂 酥 Durian Puff ..(L)	魚 & 茄 腸 粉 Fish & Parsley Rice Noodle Roll ..(L)	桂 林 馬 蹄 糕 Pan Fried Water Chestnut Cake (M)	
帶 子 餃 Scallop Dumpling.....(L)	珍 珠 蝦 丸 Steamed Shrimp Balls w/	三 色 腸 粉 Three Combination Meat Noodle Roll ..(L)	綠 茶 湯 圓 Fried Sweet Rice Dumpling w/ GreenTea Taste ..(M)	
蠔 皇 鮮 竹 卷 Curd Skin Rolls.....(M)	蠔 水 角 Deep Fried Meat Dumpling ..(S)	炸 雨 Chinese Donut Rice Noodle Roll ..(L)	精美甜品	
上 海 小 龍 包 Shanghai Pork Dumpling.....(M)	五 香 春 卷 Spring Roll ..(S)	流 沙 包 Steamed Salted Egg Yolk Bun ..(M)		
小 橘 粉 果 仔 Shrimp Fungus.....(M)	麻 韭 菜 果 Pan Fried Chives &	蒸 奶 皇 包 Steamed Egg Custard Bun ..(S)	XO 醬 豉 腸 粉 Pan Fried Rice Crepe w/XO Sauce ..\$6.00	
潮 州 粉 果 Chiu Chow Dumpling.....(M)	蝦 條 Dumpling ..(L)	雪 山 芋 包 Taro Paste Bun ..(M)	Dumpling in Supreme Broth ..\$6.00	
荷 葉 糯 米 雞 Sticky Rice in Lotus Leaf.....(L)	焗 叉 烤 餅 包 Baked B.B.Q. Pork Bun ..(M)	波 雞 奶 皇 包 Egg Custard Bun ..(M)	生 炒 糯 米 飯 Stir Fried Sticky Rice ..\$6.00	
蜜 汁 叉 烤 包 Steamed B.B.Q. Pork Bun ..(S)	越 式 蒜 蝦 Deep Fried Shrimp Balls w/Sugar Cane ..(L)	蓮 莲 包 Steamed Lotus Paste Bun ..(S)	XO 醬 豉 腸 粉 Pan Fried Rice Noodle w/XO Sauce ..\$6.00	
姜 蔥 牛 柏 葱 Ginger Green Onion	瑞 柱 蒸 薑 葱 餃 Steamed Daikon Cake w/Dry Scallop ..(L)	馬 拉 餃 Steamed Sponge Cake ..(S)	椒 鹽 中 雞 翼 Chicken Wing w/Salted Pepper ..\$6.50	
Beef Tripe.....(M)		芝 麻 球 Deep-Fried Sesame Balls ..(M)	椒 鹽 花 枝 片 Calamari w/Salted Pepper ..\$6.50	
		酥 皮 蛋 挿 Egg Custard Tart ..(M)	美 味 涼 拌 腐 皮 Bamboo Shoot Skin w/Chili's Sauce ..\$6.50	
			XO 醬 茄 茄 糕 Tumip Cake w/XO Sauce ..\$6.50	
			涼 拌 肋 絲 拌 雞 Shredded Chicken w/Booktripe ..\$6.50	
			日 式 芥 末 紅 Deep Fried Shredded Duck w/Wasabi ..\$6.50	
			花 芽 拌 鴨 絲 Sea Cucumber Meat & Shredded Duck w/Wasabi ..\$6.50	
			椒 鹽 豆 腐 粒 Salt & Pepper Diced Tofu ..\$6.50	



湯 麵 NOODLE SOUP

炒 麵 FRIED NOODLES (Pan Fried Noodles) Chow Mein

芥菜牛肉炒麵	Chow Mein with Bean Sprouts and Beef.....
芥菜又燒炒麵	Chow Mein with Bean Sprouts and Roast Pork....
芥菜心肉炒麵	Chow Mien with Greens and Beef
芥菜心又燒炒麵	Chow Mien with Greens and Roast Pork.....
芥菜半牛半肉炒麵	Chow Mein with Broccoli & Beef
芥菜心又燒炒麵	Chow Mein with Broccoli & Roast Pork
芥菜牛肉炒麵	Chow Mein w/Tomato & Beef
芥菜又燒炒麵	Chow Mein w/Tomato & Roast Pork
芥菜魚炒麵	Chow Mein with H. Head Fish.....
芥菜蝦球炒麵	Chow Mein with Shrimp.....
芥菜鴨絲炒麵	Chow Mein with Duck.....
芥菜雞絲炒麵	Chow Mein with Chicken.....
芥菜雞肉炒麵	Chow Mein with Chicken & Broccoli.....
芥菜心半牛半肉炒麵	Chow Mein with Beef Stew & Broccoli
芥菜心唔帶肉炒麵	Chow Mein with Sweet & Sour Pork

炒 粉 FRIED RICE NOODLES

開心雞炒粉	Chow Fun with Chicken & Broccoli.....
開心菜芽炒粉	Chow Fun with Bean Sprouts and Beef.....
開心菜芽炒肉絲	Chow Fun with Bean Sprouts and Roast Pork.....
開心肉片炒粉	Chow Fun with Greens and Beef
開心肉絲炒粉	Chow Fun with Greens and Roast Pork.....
開心牛肉炒粉	Chow Fun with Broccoli and Beef
開心火腿炒粉	Chow Fun with Broccoli and Roast Pork
開心魚炒粉	Chow Fun with H. Head Fish.....
當歸雞絲炒粉	Chow Fun with Shrimp.....
當歸鴨絲炒粉	Chow Fun with Duck.....
當歸鴨絲炒粉	Chow Fun with Chicken

碟 飯 RICE PLATES

心	雞珠肉	Chicken with Broccoli over Rice . . .
蘭	蝦肉	Shrimps with Broccoli over Rice . . .
蘭	牛	Beef with Broccoli over Rice . . .
蘭	豬肉	Roast Pork with Broccoli over Rice . . .
蘭	魚	Steakhead Fish with Broccoli over Rice . . .
蘭	蛋	Oyster Sauce Beer over Rice . . .
牛	牛	Beef Stew with Greens over Rice . . .
牛	魚	Steakhead Fish with Greens over Rice . . .
牛	鴨	Duck with Greens over Rice . . .
菜	雞	Chicken with Greens over Rice . . .
菜	牛	Chinese Greens with Beef over Rice . . .
菜	肉	Shrimps with Tender Greens over Rice . . .
菜	珠	Tender Greens and Bean Sprouts over Rice . . .
菜	珠	Shrimps with Scrambled Egg over Rice . . .
菜	肉	Beef with Scrambled Egg over Rice . . .
菜	珠	Oyster Sauce Beer with Tender Greens over Rice . . .
菜	珠	Sweet and Sour Pork Rice . . .
菜	肉	Beef with Bean Cake . . .
菜	珠	Chicken with Bean Cake . . .
豆	豆	Curry Chicken Over Rice . . .
豆	豆	
豆	豆	
豆	豆	

炒 飯 FRIED RICE

叉燒	炒飯	Fried Rice with Roast Pork.....
蝦仁	炒飯	Fried Rice with Shrimp.....
鴨絳	炒飯	Fried Rice with Duck.....
牛內	粒粒	Fried Rice with Beef.....

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Fried Rice with Chicken.....
Yang Chow Fried Rice.....

牛類 BEEF

★ 1. 豉油牛	牛	黑	豆	醃	Beef with Black Bean Sauce	6.75
2. 椒油牛	牛	黑	豆	醃	Beef with Oyster Sauce	7.25
3. 豆腐牛	牛	黑	豆	醃	Beef with Chinese Broccoli	7.25
4. 豆腐	牛	黑	豆	醃	Beef with Bean Curd	6.75
5. 雞蛋	牛	黑	豆	醃	Beef with Salted Vegetable	7.25
★ 6. 雞蛋	牛	黑	豆	醃	Mongolian Beef	7.25
7. 滷	牛	黑	豆	醃	Orange Beef	7.25
8. 炒	牛	黑	豆	醃	Beef with Ginger & Onion	7.25
9. 白灼	牛	黑	豆	醃	Boiled Beef Tripe	7.25
★ 10. 鹹	牛	黑	豆	醃	Beef Tripe with Black Bean Sauce	7.25
11. 鹹	牛	黑	豆	醃	Beef Tripe with Salted Vegetable	7.25
12. 鹹	牛	黑	豆	醃	Beef Tripe with Ginger & Onion	7.25
★ 13. 沙爹	牛	黑	豆	醃	Beef with Satay Paste	7.25
14. 招	牛	黑	豆	醃	Beef Stew in Special Sauce	7.25

雞類 CHICKEN

1. 香	雞	黑	豆	醃	Chicken with Chinese Mushroom	6.95
★ 2. 沙	雞	黑	豆	醃	Chicken with Satay Paste	6.50
★ 3. 宫	雞	黑	豆	醃	Kung Pao Chicken	6.50
4. 茶	雞	黑	豆	醃	Chicken with Chinese Broccoli	6.50
5. 雞蛋	雞	黑	豆	醃	Chicken with Salted Egg	6.50
★ 6. 豉	雞	黑	豆	醃	Chicken with Black Bean Sauce	6.50
★ 7. 成	雞	黑	豆	醃	Orange Chicken	6.50
★ 8. 雞	雞	黑	豆	醃	Sweet & Pungent Chicken	6.50
9. 雞	雞	黑	豆	醃	Chicken with Mixed Vegetables	6.95
★ 10. 雞	雞	黑	豆	醃	Mongolian Chicken	6.50

豬類 PORK

1. 豆	豬	黑	豆	醃	Pork with Bean Curd	6.50
2. 椒	豬	黑	豆	醃	Sweet and Sour Pork	6.50
3. 豆	豬	黑	豆	醃	Bean Curd with Pork	6.95
4. 豆	豬	黑	豆	醃	Bean Curd with Black Bean Paste	6.95
5. 滷	豬	黑	豆	醃	Slice Pork with Salted Vegetable	7.25
6. 香	豬	黑	豆	醃	Pork Chop with Peking Sauce	7.25
★ 7. 椒	豬	黑	豆	醃	Pork Chop with Spicy Salt	7.25
8. 成	豬	黑	豆	醃	Intestine with Salted Vegetable	6.95
9. 成	豬	黑	豆	醃	Deep Fried Crispy Intestine	7.25
★ 10. 成	豬	黑	豆	醃	Intestine with Black Bean Sauce	7.25
11. 滷	豬	黑	豆	醃	Boiled Pork Kidney	6.95
12. 豆	豬	黑	豆	醃	Pork Kidney with Ginger & Onion	6.95
13. 豆	豬	黑	豆	醃	Green Leeks with Pig Blood	6.25
14. 滷	豬	黑	豆	醃	Slice Pork with Vegetables	6.50
★ 15. 滷	豬	黑	豆	醃	Pork Rib with Black Bean Sauce	6.95

蔬 菜 類 VEGETABLE

1. 香	炒	芥	豆	醃	Sauted Chinese Broccoli	6.25
2. 雞	炒	芥	豆	醃	Chinese Broccoli with Oyster Sauce	5.95
3. 雞	炒	芥	豆	醃	Chinese Broccoli with Salted Egg	5.95
4. 雞	炒	芥	豆	醃	Sauted Bok Choy	5.95
5. 雞	炒	芥	豆	醃	Lettuce with Oyster Sauce	4.95
★ 6. 雞	炒	芥	豆	醃	Sauted Lettuce	5.50
★ 7. 雞	炒	芥	豆	醃	Egg Plant with Spicy Sauce and Minced Pork	6.75
★ 8. 雞	炒	芥	豆	醃	Szechuan Eggplant with Minced Pork	6.25
9. 雞	炒	芥	豆	醃	Stir Fried Bean Curd	6.25
10. 雞	炒	芥	豆	醃	Braised Bean Curd	6.25
11. 沙	什	芥	豆	醃	Stir Fried Mix Vegetable	6.25
★ 12. 四	什	芥	豆	醃	Szechuan String Beans with Minced Pork	5.95
13. 冬	菇	西	豆	醃	Chinese Mushroom with American Broccoli	7.95

* Hot & Spicy

炒 飯 FRIED RICE

1. 楊	州	炒	飯	飯	Young Chow Fried Rice	5.50
2. 楊	州	炒	飯	飯	Shrimp Fried Rice	5.50
3. 沙	州	炒	飯	飯	Beef Fried Rice	5.50
4. 雞	州	炒	飯	飯	Chicken Fried Rice	5.25
5. 雞	州	炒	飯	飯	Shrimp & Chicken Fried Rice (Green & Tomato Sauce)	8.50
6. 雞	州	炒	飯	飯	Stir Fried Rice (Green & Tomato Sauce)	5.95
7. 雞	州	炒	飯	飯	B.B.Q. Pork Fried Rice	5.25
8. 雞	州	炒	飯	飯	Shredded Pork Fried Rice	5.25
9. 雞	州	炒	飯	飯	Mixed Vegetable Fried Rice	5.50
10. 雞	州	炒	飯	飯	Preserved Egg with Pork Porridge	4.75
11. 雞	州	炒	飯	飯	Preserved Egg with Duck Porridge	5.25
12. 雞	州	炒	飯	飯	Pig's Blood Porridge	4.50
13. 雞	州	炒	飯	飯	Slice Pork Porridge	4.50
14. 雞	州	炒	飯	飯	Shrimp Porridge	4.50
15. 雞	州	炒	飯	飯	Rock Cod Porridge	4.75
16. 雞	州	炒	飯	飯	Fish Ball Porridge	4.75
17. 雞	州	炒	飯	飯	Tan Cha Porridge	4.50
18. 雞	州	炒	飯	飯	Beef Porridge	5.25
19. 雞	州	炒	飯	飯	Minced Beef Porridge	4.50
20. 雞	州	炒	飯	飯	Pig's Offals Porridge	4.50
21. 雞	州	炒	飯	飯	Roast Duck Porridge	4.50
22. 雞	州	炒	飯	飯	Chicken Porridge	4.50
23. 雞	州	炒	飯	飯	Plain Porridge	1.95

粥 類 PORRIDGE

1. 鹹	蛋	粥	飯	飯	Preserved Egg with Pork Porridge	4.75
2. 鹹	蛋	粥	飯	飯	Preserved Egg with Duck Porridge	5.25
3. 雞	蛋	粥	飯	飯	Pig's Blood Porridge	4.50
4. 雞	蛋	粥	飯	飯	Slice Pork Porridge	4.50
5. 雞	蛋	粥	飯	飯	Shrimp Porridge	4.50
6. 雞	蛋	粥	飯	飯	Rock Cod Porridge	4.75
7. 雞	蛋	粥	飯	飯	Fish Ball Porridge	4.75
8. 雞	蛋	粥	飯	飯	Tan Cha Porridge	4.50
9. 雞	蛋	粥	飯	飯	Beef Porridge	5.25
10. 雞	蛋	粥	飯	飯	Minced Beef Porridge	4.50
11. 雞	蛋	粥	飯	飯	Pig's Offals Porridge	4.50
12. 雞	蛋	粥	飯	飯	Roast Duck Porridge	4.50
13. 雞	蛋	粥	飯	飯	Chicken Porridge	4.50
14. 雞	蛋	粥	飯	飯	Plain Porridge	1.95

經 貨 碟 DISH

1. 海	鮮	鮮	飯	飯	Chinese Green with Seafood Rice	6.50
2. 雞	汁	鮮	飯	飯	Chinese Green with Red Cod on Rice	6.25
3. 豆	腐	鮮	飯	飯	Chinese Green with Rock Cod on Rice	6.25
4. 雞	汁	鮮	飯	飯	Rock Cod with Black Bean Sauce on Rice	6.25
5. 雞	汁	鮮	飯	飯	Shrimp with Scrambled Egg on Rice	6.25
6. 雞	汁	鮮	飯	飯	Shrimp with Chinese Green on Rice	6.25
★ 7. 雞	汁	鮮	飯	飯	Shrimp with Curry Paste on Rice	6.25
★ 8. 雞	汁	鮮	飯	飯	Shrimp with Satay Paste on Rice	6.25
9. 雞	汁	鮮	飯	飯	Shrimp with Black Bean Sauce on Rice	6.25
10. 雞	汁	鮮	飯	飯	Chinese Green with Pork Rib on Rice	5.50
11. 雞	汁	鮮	飯	飯	Pork Rib with Black Bean Sauce on Rice	5.25
12. 雞	汁	鮮	飯	飯	Chinese Green with Pork on Rice	5.25
13. 雞	汁	鮮	飯	飯	Pork and Sweet Corn on Rice	5.25
14. 雞	汁	鮮	飯	飯	Chicken and Chinese Mushroom on Rice	5.50
15. 雞	汁	鮮	飯	飯	Chicken with Black Bean Sauce on Rice	5.25
16. 雞	汁	鮮	飯	飯	Chinese Green with Minced Beef on Rice	5.25
17. 雞	汁	鮮	飯	飯	Chinese Green and Curry Sauce on Rice	5.25
18. 椒	油	牛	肉	飯	Beef with Oyster Sauce on Rice	5.50
19. 椒	油	牛	肉	飯	Beef with Chinese Green on Rice	5.50
20. 混	油	牛	肉	飯	Beef with Scrambled Egg on Rice	5.50
21. 混	油	牛	肉	飯	Beef with Salted Egg on Rice	5.50
★ 22. 混	油	牛	肉	飯	Beef with Satay Paste on Rice	5.50
23. 混	油	牛	肉	飯	Beef with Black Bean Sauce on Rice	5.50
24. 豆	腐	肉	飯	飯	Beef with Bean Curd on Rice	5.50
25. 豆	腐	肉	飯	飯	Beef with Curry Paste on Rice	5.50
★ 26. 豆	腐	肉	飯	飯	Beef Stew with Minced Beef on Rice	5.50
27. 豆	腐	肉	飯	飯	Beef Stew with Chinese Green on Rice	5.50
★ 28. 滷	肉	肉	飯	飯	Beef Stew with Curry Sauce on Rice	5.50
29. 滷	肉	肉	飯	飯	Three Flavors on Rice	5.50
30. 滷	肉	肉	飯	飯	Pig's Offals on Rice	5.25
31. 白	飯	肉	飯	飯	Steam Rice (Per Person) 0.60	

* Hot & Spicy

❀ 拼 長 \$1.50 (Fried Rice Substitution \$1.50 Extra)

三和燒臘麵家 SAM WOO BAR-B-Q RESTAURANT

B.B.Q. TAKEOUT: 10:00 A.M. - 10:00 P.M.

DINING ROOM: 11:00 A.M. - 10:00 P.M.

**6450 Sepulveda Blvd, Unit # G
Van Nuys, CA 91405
Tel: (818) 988-6813**

<img alt="Map showing the location of Sam Woo Bar

燒 鹽		燒 麵		燙 仔 菜	
Barbecued		Lo Mein (BOILED NOODLE)		Hot Pot	
1. 三 手 大 拼 盤	Sam Woo Combination Plate	1. 燒 鴨 拼 麵	Roast Duck Lo Mein	1. 八 珍 豆 腐 鍋	Sam Woo Hot Pot
2. 三 手 (燒鴨+火+元)	B.B.Q. Three Delicacy Combination (Substitute with Roast Pork Add \$1.00)	2. 燒 肉 拼 麵	Roast Pork Lo Mein	2. 海 鮑 豆 腐 鍋	Seafood Hot Pot
3. 三 手 (燒鴨+火+元)	B.B.Q. Two Delicacy Combination (Substitute with Roast Pork Add \$1.00)	3. 叉 烤 拼 麵	B.B.Q. Pork Lo Mein	3. 茄 茄 豆 腐 鍋	Turnip and Beef Stew Hot Pot
4. 北京 牛 肉 鍋	Beijing Beef Pot	4. 雞 蒜 拼 麵	Chicken Lo Mein	4. 蔥 肉 拌 素 鍋	Pork's Blood and Intestine Hot Pot
5. 拼 雜 鍋	Roast Duck (Whole) 13.75 (Half) 7.50 (Plate) 5.75	5. 雞 蒜 拌 麵	Roast Duck Lo Mein (Substitute w/ Roast Pork add \$0.50)	5. 鮑 鮑 拌 素 鍋	Red Snapper & Oyster Hot Pot
6. 燒 油 鍋	Chicken in Soy Sauce (Whole) 12.25 (Half) 6.75 (Plate) 5.25	6. 三 手 拼 麵	Roast Lo Mein with Oyster Sauce (Substitute w/ Roast Pork add \$0.50)	6. 鮑 鮑 魷 魷 拌 鍋	Salad Fish & Chicken with Bean Curd Hot Pot
7. 東 江 雙 水 鍋	Tung Kong Salty Chicken (Whole) 12.25 (Half) 6.75 (Plate) 5.25	7. 烤 油 拼 麵	Roast Lo Mein with Ginger & Onion	7. 鮑 鮑 魷 魷 拌 鍋	Saltd Fish & Pork with Eggplant Hot Pot
8. 河 南 鍋	Deep Fried Chicken (Whole) 12.95 (Half) 6.95	8. 牛 腎 拼 麵	Beef Stew Lo Mein	8. 什 菜 拌 鍋	Vegetable Hot Pot
9. 河 南 鍋	Beef Stew (Whole) 12.95 (Half) 6.95	9. 牛 腎 拼 麵	Beef Stew Lo Mein		
10. 燒 肉 鍋	Roast Pork (Plate) 5.25	10. 雞 蒜 拼 麵	Preserved Snow Cabbage with Duck Lo Mein		
11. 燒 肉 鍋	B.B.Q. Ribs (Plate) 5.25	11. 雞 蒜 拼 麵	Chicken Cutlet Lo Mein (Add Wonton \$1.50 extra • Add Ginger & Onion 0.75 extra)		
12. 烤 肉 鍋	Bake Sausage (Plate) 5.25				
13. 酱 水 大 鍋	Soy Sauce Intestine (Plate) 7.25				
14. 烤 雞 楊	B.B.Q. Chicken Wings (Plate) 4.75				
燒 鹽 饭		炒 粉 麵		蝦 類	
B.B.Q. Rice Dish		Chow Mein (PAN FRIED NOODLE, FUN & RICE VERMICELLI)		SHRIMP	
1. 燒 鴨 鍋	Roast Duck on Rice	1. 炒 雞 炒 麵	Roast Special Chow Mein	1. 四 川 虾 鍋	Szechuan Style Shrimp
2. 燒 肉 鍋	B.B.Q. Pork and Roast Duck Rice	2. 烹 鮑 炒 麵	Seafood Chow Mein	2. 沙 茄 鍋	Shrimp and Shrimp
3. 烤 雞 鍋	Roast Chicken and Roast Duck Rice	3. 雞 蒜 炒 麵	Chinese Green with Shrimp Chow Mein	3. ★4. ★8. ★12. ★16. ★20. ★24. ★28. ★32. ★36. ★40. ★44. ★48. ★52. ★56. ★60. ★64. ★68. ★72. ★76. ★80. ★84. ★88. ★92. ★96. ★100. ★104. ★108. ★112. ★116. ★120. ★124. ★128. ★132. ★136. ★140. ★144. ★148. ★152. ★156. ★160. ★164. ★168. ★172. ★176. ★180. ★184. ★188. ★192. ★196. ★200. ★204. ★208. ★212. ★216. ★220. ★224. ★228. ★232. ★236. ★240. ★244. ★248. ★252. ★256. ★260. ★264. ★268. ★272. ★276. ★280. ★284. ★288. ★292. ★296. ★300. ★304. ★308. ★312. ★316. ★320. ★324. ★328. ★332. ★336. ★340. ★344. ★348. ★352. ★356. ★360. ★364. ★368. ★372. ★376. ★380. ★384. ★388. ★392. ★396. ★400. ★404. ★408. ★412. ★416. ★420. ★424. ★428. ★432. ★436. ★440. ★444. ★448. ★452. ★456. ★460. ★464. ★468. ★472. ★476. ★480. ★484. ★488. ★492. ★496. ★500. ★504. ★508. ★512. ★516. ★520. ★524. ★528. ★532. ★536. ★540. ★544. ★548. ★552. ★556. ★560. ★564. ★568. ★572. ★576. ★580. ★584. ★588. ★592. ★596. ★600. ★604. ★608. ★612. ★616. ★620. 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MEXICAN DISHES

APPETIZERS

GUACAMOLE	1.00
NACHOS	1.00
TAQUITOS (TACOS IN TORTILLA SHELLS)	1.00
TAQUITOS (TACOS IN TORTILLA SHELLS)	1.00
EMBAPANADAS (LITTLE PUFFED PASTRIES)	1.00
QUESADILLAS	1.00
QUESADILLAS	1.00
AZTEC SOUP	.60
VERACRUZ FISH SOUP	.60
ALBONDIGA SOUP	.60

SALADS

SEÑOR PICO'S SALAD	.65
HEARTS OF PALM SALAD	.80

COMBINATION PLATES

PIO PICO	2.60
ISABELLA	2.60
MARIPOSA	2.85
GHIRARDELLI	3.10
MOTECZUMA	3.35

ENTREES

CHALUPAS CORPUELAS	2.40
CHICKEN A LA HOJA	2.40
CHICKEN A LA HOJA	2.40
ENCHILADAS	2.40
BEEF OR CHICKEN (TWO)	2.85
CHICKEN (TWO)	2.85
GREEN ENCHILADAS "CHILE"	2.85
ENCHILADAS FILLED WITH CHICKEN AND COVADNO SAUCE	2.85
TACOS	2.40
POBLANO TACO FILLED WITH BEEF OR CHICKEN	2.40
BEEF OR CHICKEN (TWO)	2.35
CHILE RELLENO	2.85
CHILE RELLENO	2.85
TAMALES	2.35
CHILE RELLENO TAMALES FILLED WITH POBLANO CHILE AND COVADNO SAUCE	2.85
BEEF OR CHICKEN (TWO)	2.85
DESSERTS	
MANGOES	.45
BANANAS IN RUM	.65
FRESH PINEAPPLE	.70
GUAVA SHELLS IN COCONUT CREAM	.55

APPETIZERS

CUCHE	1.10
TAMALITO	1.00
EMBAPANADAS SPICY AND HEAT	1.00
CHILE CHEESE BALLS	1.00

SOUPS

SEÑOR PICO SOUP	.50
VERACRUZ FISH SOUP	.60

SALADS

PRAIRIE SALAD	.65
SLICED TOMATOES	.65
FARMER'S SALAD	.65

SEAFOOD

ABALONE - MONTEREY STYLE	2.95
ABALONE - MONTEREY STYLE	2.85
THREE MILE BAY OYSTERS	2.85
SALT OYSTER, CLAWED AND SHRED	2.85
SALMON (CAUTED)	2.95
DORADO	2.85
HANG COV'N FEN	3.35
BROILED PACIFIC LOBSTER	3.95

ENTREES

CHICKEN	2.95
CALIFORNIA ASADA	3.35
MEXICAN MEAT ON A SWORD	3.25
PACIFIC RICE BOLLED WITH A LAYER OF MEXICAN MEAT	3.25
PRESIDIO CHILI	.75
FILET OF HALIBUT - VERACRUZ STYLE	2.85
FISH ON A STICK	2.85
DORADO	2.85
TORTILLAS (AND BASKET)	.25

DESSERTS

MANGOS	.45
BANANAS IN RUM	.65
FRESH PINEAPPLE	.70
GUAVA SHELLS IN COCONUT CREAM	.55



EARLY CALIFORNIA FARE

APPETIZERS

BARBECUED BONES	1.35
DRAKE'S BAY SHRIMP COCKTAIL	1.50
CALIFORNIA CRAB COCKTAIL	1.50
OYSTERS ON HALF SHELL	2.25

SOUPS

SEÑOR PICO SOUP	.50
MARROW DUMPLING SOUP	.60

SALADS

PRAIRIE SALAD	.65
SLICED TOMATOES	.65
FARMER'S SALAD	.65

SEAFOOD

ABALONE - MONTEREY STYLE	2.95
ABALONE - MONTEREY STYLE	2.85
THREE MILE BAY OYSTERS	2.85
SALT OYSTER, CLAWED AND SHRED	2.85
SALMON (CAUTED)	2.95
DORADO	2.85
HANG COV'N FEN	3.35
BROILED PACIFIC LOBSTER	3.95

ENTREES

MEATS	
RIB STEAK	4.00
FILET MIGNON	5.65
CHICAGO STEAK	4.40
LAMB CHOPS	4.25
CHOPPED RANGE-FED BEEF	2.45
CHICKEN	
SEÑOR PICO'S CHICKEN	2.95
CHICKEN IN THE POT	2.95

DESSERTS

RANCH BREAD (PER BASKET)	.30
APPLE BETTY	.55
SOPAIPILLAS	.50
RICE PUDDING	.55
COFFEE	.25
MANZANILLA TEA	.35
TEA	.25
MILK	.25
Try Señor Pico's KAFE-A-TE	.75

SHANGHAI DRAGON RESTAURANT



21028 VICTORY BLVD.
WOODLAND HILLS, CA 91367
TELE: (818) 884-1369

FAMILY DINNERS (Minimum 2 Persons)	
No. 1 — 7.50 Per Person SOUP: Soup of the Day APPETIZERS: Egg Roll Fried Shrimp Fried Rice or Steamed Rice	
ENTREES: Selection of One Different Entree Per Person 1. CHICKEN CHOW MEIN 2. SWEET & SOUR MEIN 3. LEMON CHICKEN 4. PORK, CHUNG KING STYLE 5. BEEF WITH GREEN PEPPERS	
No. 2 — 8.50 Per Person SOUP: Soup of the Day APPETIZERS: Egg Roll Fried Shrimp Fried Rice or Steamed Rice	
ENTREES: Selection of One Different Entree Per Person 1. BEEF CHOW MEIN 2. PORK WITH BROCCOLI 3. SWEET & SOUR CHICKEN 4. KUNG PO CHICKEN 5. BEEF WITH OYSTER SAUCE	
No. 3 — 9.25 Per Person SOUP: Won Ton Soup APPETIZERS: B.O. Rice Fried Shrimp Fried Rice or Steamed Rice	
ENTREES: Selection of One Different Entree Per Person 1. SHRIMP CHOW MEIN 2. ROAST PORK WITH VEGETABLES 3. PORK WITH GREEN PEAS 4. LEMON CHICKEN 5. MOO GOO GAI PAN	
No. 4 — 9.95 Per Person SOUP: Won Ton Soup APPETIZERS: B.O. Rice Fried Shrimp Fried Rice or Steamed Rice	
ENTREES: Selection of One Different Entree Per Person 1. SHRIMP CHOW MEIN 2. SWEET & SOUR SHRIMP 3. SOO CHOW BEEF 4. HONG YUE GAI KEW 5. CHOW MING YOUNG	
SHANGHAI DRAGON SPECIAL DINNER \$14.50 Per Person (Minimum 3 Persons)	
SOUP: Won Won Tso APPETIZERS: Fried Shrimp B.Q. Rice Egg Roll Yang Chow Fried Rice	
ENTREES: Selection of One Different Entree Per Person 1. LOBSTER, CANTONESE STYLE 2. HOT BRAISED SHRIMP 3. KAPPARU 4. MOHSOLIAN BEEF 5. CHICKEN WITH BLACK & WHITE MUSHROOMS	

APPETIZERS	
Pe-Pa Platter (Combination of Rice, Pork Ends, Shrimp, Egg Roll and Fried Won Tons)	\$10.25
Egg Roll	3.95
E & Q, Spareribs (4)	5.50
Roast Pork Ends	5.25
Paper Wrapped Chicken (4)	3.95
Assorted Platters (For 2 Persons)	7.95

SOUPS	
Egg Noodle Soup (Cup)	1.50
Won Tow Soup (Cup)	1.75
Wor Waa Tea Soup (For 2)	6.50
Wor Waa Tea Soup (For 2)	4.95

PORK AND BEEF	
MOO SHU PORK (4)	7.25
SWEET & SOUR PORK	6.25
CHUNG KING STYLE PORK (Spicy)	6.25
ROAST PORK WITH CHINESE VEGETABLE	6.95
PORK WITH SNOW PEAS	6.95
PORK WITH SCALLIONS	6.50
R.B.Q. RIBS, Peking Style	7.25
KUNG PO BEEF (Spicy)	7.25
BEEF WITH SNOW PEAS	7.25
BEEF WITH OYSTER SAUCE	7.25
MONGOLIAN BEEF	7.95
SOO CHOW BEEF	7.95
BEEF WITH GREEN PEPPERS	6.95
BEEF WITH BROCCOLI	6.95
CHOW MING YOUNG	7.25
HAPPY FAMILY	9.95

VEGETABLES	
SAUTEED BROCCOLI & MUSHROOMS	6.25
SAUTEED MIXED VEGETABLES	5.95
BUDDHA'S DELIGHT	6.25

POULTRY	
CHICKEN SALAD	6.25
CHICKEN WITH SNOW PEAS	6.95
CHICKEN WITH CASHIWS	6.95
CHICKEN WITH ALMONDS	6.95
CHICKEN WITH BROCCOLI	6.95
LEMON CHICKEN	7.25
SWEET & SOUR CHICKEN	6.50
CURRY CHICKEN	6.50
KUNG-PO CHICKEN	6.75
MOO GOO GAI PAN	6.95
HUNG SUE GAI KEW	6.95
ROAST DUCK, Cantonese Style	7.25

SEA FOOD	
SHRIMP IN LOBSTER SAUCE	9.50
SHRIMP WITH SNOW PEAS	8.95
SWEET & SOUR SHRIMP	8.95
CURRY SHRIMP	8.95
KUNG PO SHRIMP (Spicy)	8.95
HOT BRAISED SHRIMP	8.95
LOBSTER, Cantonese Style	14.25
LOBSTER HONG KONG (With Shells)	14.25
SAUTEED SCALLOPS	9.75
STEAMED WHOLE FISH	Seasonal Prices
SWEET & SOUR WHOLE FISH	Seasonal Prices
SEAFOOD FANTASY	14.50
SEAFOOD WITH SIZZLING RICE	24.50

CHOW MEIN OR LO MEIN (Soft Noodles)	
FORK CHOW MEIN	4.75
BEEF CHOW MEIN	4.95
CHICKEN CHOW MEIN	4.75
SHRIMP CHOW MEIN	5.95
SHANGHAI CHOW MEIN WITH PAN FRIED NOODLES	7.95

FRIED RICE	
ROAST PORK FRIED RICE	4.50
BEEF FRIED RICE	4.95
CHICKEN FRIED RICE	4.50
YOUNG CHOW FRIED RICE	5.95
STEAMED RICE (Per Bowl)	0.95

*** WE ALSO SERVE BEER & WINE ***

Salad can be added to the total price of all vegetable dishes.

Not responsible for damage to property.

SHANGHAI DRAGON
RESTAURANT

Special Combination Lunch

Tue. - Friday 11:30 a.m. - 2:30 p.m.
(served with *Soup, Appetizer & Fried Rice Plus Entree of The Day*)

Saturday & Sunday, Lunch Buffet
12:00 - 2:30 p.m. (\$5.00)

\$4.50

1. CHICKEN LO MEIN (SOFT NOODLE)
2. ALMOND CHICKEN
3. KUNG PAO CHICKEN
4. MIXED VEGETABLE
5. SWEET AND SOUR PORK
6. BEEF WITH GREEN PEPPER
7. BEEF WITH BROCCOLI
8. CASHEW CHICKEN
9. MOO GOO CAI PAN (MUSHROOM)
10. PORK WITH VEGETABLES

\$4.95

11. SHRIMP IN LOBSTER SAUCE
12. SHRIMP WITH BROCCOLI
13. SWEET AND SOUR SHRIMP

SHANGHAI DRAGON IS NOT RESPONSIBLE OF LOST ARTICLES.
WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE.
MINIMUM CHARGE \$3.00

EARLY BIRD DINNERS

1. Chicken or Beef Chow Mein..... \$4.95
2. Sweet and Sour Pork..... 4.95
3. Almond Chicken..... 4.95
4. Chicken or Beef with Broccoli... 4.95
5. Cashew Chicken..... 4.95
6. Beef with Green Pepper..... 4.95
7. Shrimp with Lobster Sauce..... 4.95
8. Roast Pork with Vegetable..... 4.95

All of the above dinners served with
Soup, Egg Roll & Fried Rice

Served from 4:00 PM - 6:00 PM

21028 VICTORY BLVD.
WOODLAND HILLS, CA 91367
TEL: (619) 834-1359

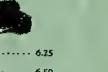


Lunch Special	
周一、三至五 (假日除外)	
11:00am - 3:00pm	
Monday, Wednesday - Friday (Except Holiday)	
Include: Daily Soup and Steamed Rice	
A. 素 什 錄 Vegetable Delight.....4.25 B. 干扁四季豆 Sautéed String Bean (vegetarian)4.25 C. 魚香茄子 Braised Eggplant w/Garlic Sauce (vegetarian)4.25 D. 回 鍋 肉 Twice Cooked Pork.....4.25 E. 甜 酸 雞 Sweet & Sour Chicken.....4.25 F. 檸 檬 雞 Lemon Chicken.....4.25 G. 官 保 雞 Kung Pao Chicken4.25 H. 什 菜 雞 Chicken with Mixed Vegetables ..4.25 I. 豆 豉 雞 Chicken with Black Bean Sauce 4.25 J. 大 蒜 雞 Chicken with Garlic Sauce4.25 K. 官 保 雞 Kung Pao Shrimp.....4.95 L. 菜 速 牛 級 Beef with Tender Greens.....4.95 M. 四 川 牛 級 Szechuan Beef4.95 N. 豆 腐 牛 級 Beef with Tofu4.95 O. 蕃 茄 牛 級 Beef with Tomato4.95 P. 蒙 古 牛 級 Mongolian Beef4.95 Q. 西 蘭 花 牛 級 Beef with Broccoli4.95 R. 菜 達 魚 片 牆 Filet with Vegetables.....4.95	Spicy
上海餃 / 饅 Bun/Dumpling 1. 上海菜肉雲吞 Shanghai Style Meat Wonton (10)4.25 2. 紅 油 抄 子 Spicy Wonton (10).....4.25 3. 黃 橘 橘 餃 Yellow Bridge Cake (4)4.25 4. 葱 油 葱 餃 Green Onion Cake (4).....4.25 5. 上海小籠饅 Shanghai Steamed Dumpling (10)4.95 6. 北京水餃 Beijing Style Boiled Chives Dumpling (10) ..4.25 7. 素 蔬 餃 Vegetarian Steamed Dumpling (10).....4.25 8. 菜 肉 蔬 餃 Vegetable and Pork Steamed Dumpling (10) ..4.25 9. 生 菜 雞 頭 Pan Fried Pork Bun (8)4.25 10. 生 菜 雞 貼 Pot Sticker (8).....4.25 11. 素 鍋 貼 Vegetarian Pot Sticker (8)4.25 12. 上 海 蛋 卷 Shanghai Egg Roll (6)4.25 13. 鍋 飯 團 Savory Rice Roll.....1.95 14. 素 豆 豆 Sweet Soy Bean Milk.....0.95 15. 鍋 亞 豆 Savory Soy Bean Milk1.25 16. 蒸 雞 烤 卷 Steamed Tread Bread.....1.95 17. 炸 雞 烤 卷 Deep Fried Thread Bread.....1.95 18. 葱 油 大 餃 Green Onion Pancake4.25 19. 上海鮮肉薄九 Port Rice Dumpling (6)4.25 20. 上海鮮鍋餅 Shanghai Style Crispy Salt Pan Cake ..4.25	Spicy
湯 / 砂鍋 SOUP & CLAY POTS 32. 茄 茄 素 鍋 菜 Silver Cab with Turnip Casserole6.95 33. 砂 鍋 鮑 魚 鍋 Bamboo Shoot and Pork Casserole.....8.95 34. 砂 鍋 獅 子 頭 'Lion Head' Meatballs Casserole8.95 35. 砂 鍋 魚 頭 湯 Fish Head Casserole.....8.95 36. 魚 菜 豆 腐 羹 Jicai w/Bamboo Shoot Tofu Soup.....6.95 37. 雪 菜 黃 魚 羹 Shepherd's Purse Fish Fillet Soup ..6.95 38. 酸 鍋 湯 Hot & Sour Soup.....4.50 39. 煎 巴 湯 Sizzling Rice Soup.....4.50 40. 雞 米 雞 湯 Chicken and Corn Soup4.50 41. 什 錦 雲 谷 湯 Assorted Wonton Soup5.95 42. 肉 粉 細 烤 Shredded Pork w/Rice Vermicelli Clay Pot ..5.95 43. 大 腸 粉 細 烤 Pork Esophagus w/Rice Vermicelli Clay Pot ..5.95 44. 成 肉 菜 細 烤 Minced Pork with Vegetable Rice Clay Pot ..5.95 45. 三 杯 雞 烤 '3 Cups' Chicken Clay Pot5.95	Spicy
拉麵 / 炒麵、飯、年糕 RICE & NOODLES 46. 湯 年 糕 Rice Cakes in Soup5.75 47. 雪 菜 肉 素 炒 年 糕 Pork Preserved Vegetable Fried Rice Cakes.....5.75 48. 上 海 炒 年 糕 Stir Fried Rice Cakes5.75 49. 上 海 炒 鮑 魚 Stir Fried Noodles Shanghai Style4.95 50. 紡 舞 炒 鮑 魚 Sautéed Eels Chow Mein7.95 51. 什 錦 炒 鮑 或 飯 Combination Chow Mein or Fried Rice.....4.95 52. 咖 炒 鮑 或 飯 Shrimp Chow Mein or Fried Rice.....4.95 53. 雞 / 牛 炒 鮑 或 飯 Chicken/Beef Chow Mein or Fried Rice ..4.25 54. 素 菜 炒 鮑 或 飯 Vegetable Chow Mein or Fried Rice ..4.25 55. 楊 洲 炒 鮑 Yong Chow Fried Rice.....4.95 56. 紅 鮑 魚 素 鍋 / 魚 鍋 Hot & Spicy Beef Stew In Noodles Soup/Vermicelli Soup 4.95 57. 雪 菜 肉 素 湯 鍋 Noodles Soup with Pork Preserved Vegetable ..4.65 58. 炸 菜 肉 素 湯 鍋 Noodles Soup w/Chinese Radish ..4.65 59. 青 菜 湯 鍋 Simmered Noodles w/Green Cabbage in Soup 4.65 60. 煙 魚 湯 鍋 Smoked Fish Noodles Soup.....4.65 61. 炸 豬 肉 鍋 Minced Pork Noodles.....4.65 62. 捣 捣 麵 Noodles w/Hot Sesame Sauce in Scup ...4.65 63. 油 豆 腐 細 粉 Shanghai Style Vermicelli Soup.....4.65 64. 烹 鮑 湯 鍋 Hot & Spicy Vermicelli Soup.....4.65 65. 紡 舞 湯 鍋 Sautéed Eel w/Noodle Soup5.95 66. 素 拉 麵 Sautéed Vegetarian Noodles Soup ..4.95 67. 素 拉 麵 Sautéed Vegetarian Noodles Soup4.95	Spicy

Shanghai Palace Restaurant

西湖春飯店

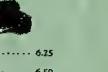




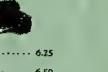








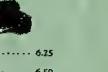




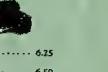




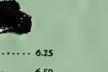




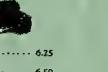




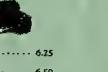




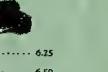








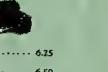




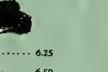




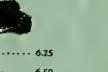




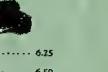




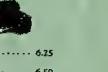








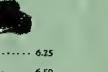




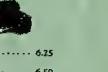








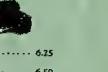




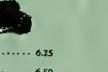




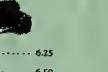








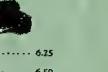












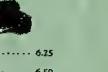




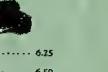




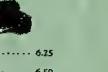




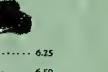




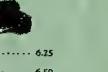




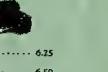




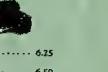




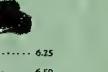




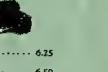








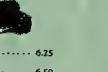




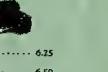




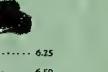




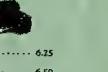
















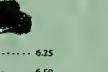




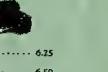




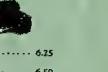








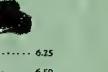




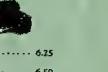








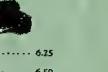




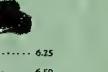




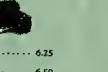








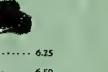




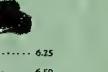




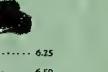




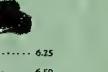




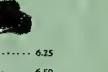




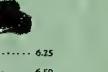








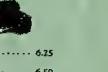








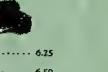








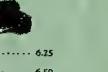
















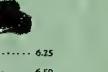




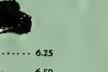




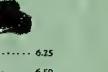












<img alt="Logo of Shanghai Palace Restaurant featuring a traditional Chinese character 'M' inside a circular

午 餐 Lunch Special

Monday - Friday
From 11:30 am to 3:00 pm
Served with soup & rice
(No soup for to go)

L1	宫保雞丁	KUNG PAO CHICKEN	4.50
L2	魚香雞片	CHICKEN IN GARLIC SAUCE	4.50
L3	青椒雞丁	CHICKEN WITH GREEN PEPPER	4.50
L4	蘑菇雞片	CHICKEN WITH MUSHROOM	4.50
L5	左宗家雞	GENERAL'S CHICKEN	4.50
L6	金湯牛肉	KUNG PAO BEEF	4.50
L7	芥蘭牛肉	BEET WITH BROCCOLI	4.50
L8	萬綠牛肉	MONGOLIAN BEEF	4.50
L9	雪豆牛肉	BEET WITH SNOW PEAS	4.50
L10	魚香茄子	SPICY EGG PLANT & SHREDDED BEEF	4.50
L11	青椒茄子	EGGPLANT IN BROWN SAUCE	4.50
L12	香乾肉絲	SHREDDED DRY BEAN CURD & BEEF	4.50
L13	魚香肉絲	BEEF IN GARLIC SAUCE	4.50
L14	乾燒四季豆	DRY SAUTÉED STRING BEANS	4.50
L15	蝦仁豆腐	SHRIMP WITH BEAN CURD	4.50
L16	紅燒豆腐	BRAISED BEAN CURD	4.50
L17	麻婆豆腐	SZECHUAN BEAN CURD	4.50
L18	湖南豆腐	BEAN CURD WITH BLACK BEAN SAUCE	4.50
L19	公保蝦	KUNG PAO SHRIMP	5.50
L20	彩虹蝦仁	RAINBOW SHRIMP	5.50
L21	千燒蝦仁	SHRIMP IN SZECHUAN SAUCE	5.50
L22	回鍋肉	TWICE COOKED PORK W/ HOT SAUCE	4.50
L23	椒鹽排骨	BRAISED PORK CHOPS	4.50
L24	上海小排骨	SHANGHAI STYLE SPARE RIBS	5.50
L25	梅菜扣肉	PORK WITH PRESERVED VEGETABLE	5.50
L26	空氣百葉豆	SHEEDED PORK W/ BEAN CURD SHEETS & BEAN	4.50
L27	五味魚片	FISH FILET WITH SZECHUAN SAUCE	5.50
L28	生炒魚片	FISH FILET WITH SHANGHAI SAUCE	5.50
L29	炒時菜	VEGETABLE IN SEASON	4.50
L30	雙冬龍鮑	MUSHROOM BAMBOO VEGETABLE ABAOLNE	4.50
L31	蘑菇素菜	MUSHROOM VEGETABLE	4.50

NOT A SPICY

冷 盤

Cold Dish

1	紹興醉雞	WINE MARINATED CHICKEN	4.95
2	鎮江熟肉	CHING CHIANG CURED PORK	5.95
3	蘇式煙魚	SMOKED FISH	4.95
4	五香牛肉	ROAST AROMATIC BEEF SLICES	4.95
5	淡洋海蜇皮	JELLY FISH	6.95
6	油爆蝦	CRISPY SAUTÉED SHRIMP	5.95
7	油燜燒肉	SHANGHAI STYLE VEGETABLE	4.95
8	蒜泥白肉	SLICED BEEF WITH GARLIC SAUCE	4.95
9	蒜茸西芹	CELERI WITH CHINESE GREEN	3.75
10	西湖雙味	TWO COLD CUT DELICACIES	10.00
11	西湖三拼	THREE COLD CUT DELICACIES	15.00
12	西湖四拼	ASSORTED COLD CUT DELICACIES (M)	20.00
13	西湖大拼	ASSORTED COLD CUT DELICACIES (L)	30.00

湯 類

Soup

1	海鮮豆腐羹	ASSORTED SEAFOOD W/ BEAN CURD SOUP	5.95
2	三鮮千絲湯	THREE FLAVORS W/ BEAN CURD SOUP	4.75
3	火腿冬瓜湯	HAM W/ WINTER MELON SOUP	4.75
4	酸辣湯	HOT AND SOUR SOUP	4.25
5	雞茸玉米羹	EGG WHITE AND SWEET CORN SOUP	4.25
6	西湖牛肉羹	WESTLAKE STYLE BEEF SOUP	4.05
7	青菜豆腐羹	VEGETABLE AND BEAN CURD SOUP	3.25
8	蓮藕雞頭湯	SHREDDED PADDISH FISH SOUP	14.00

點 食

Dim Sum

1	小籠湯包	SHANGHAI STEAM DUMPLING (S)	4.25
2	蒸餃	STEAM DUMPLING (S)	4.25
3	鍋貼	POT STICKER (S)	4.25
4	素蒸餃	VEGETABLE DUMPLING (S)	4.25
5	素鍋貼	VEGETABLE POT STICKER (S)	4.25
6	糯米燒賣	STEAM SWEET RICE DUMPLING (S)	4.25
7	酸辣湯包	STEAM SZECHUAN DUMPLING (S)	4.25
8	梅菜肉包	PRESERVED VEGETABLE MEAT DUMPLING (S)	4.95
9	豆沙大包	SWEET BEAN BUN (S)	1.95
10	豆沙小包	SWEET BEAN SHORT CAKE	3.25
11	豆沙酥餅	SWEET BEAN CRISP CAKE	2.95
12	蘿白綠餅	TURND CAKE (S)	1.95
13	葱油餅	ONION PANCAKE (S)	1.95
14	小餛飩	CHINESE STEAM ROLL (OR FRIED) (S)	2.25
15	紅油炒手	WONTON IN HOT SPECIAL SAUCE	3.25
16	八寶飯	ASSORTED SWEET RICE	1.50 (S) 2.00 (L)

肉 類

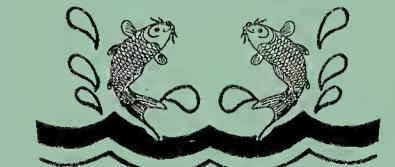
Meat

1	海鮮燴飯	SPARKERS IN BROWN SAUCE	6.50
2	上海小排	SHANGHAI STYLE SPARERIBS	6.50
3	梅菜扣肉	STEAM PORK W/ PRESERVED CABBAGE	7.95
4	走油蹄筋	MARINATED AND STEAM PORK FEET	12.75
5	精耕腳筋	HOUSE SPECIAL PORK FEET	17.00
6	椒鹽排	PEPPER SEASONED PORK CHOPS	7.25
7	回鍋肉	TWICE COOKED PORK	7.25
8	青菜百葉肉絲	SHREDDED PORK W/ BEAN CURD SHEET	7.25
9	魚香肉絲	SHREDDED PORK W/ BEAN CURD IN HOT SAUCE	7.25
10	魚香肉絲	SHREDDED PORK W/ BEAN CURD IN HOT SAUCE	7.25
11	椒鹽香干肉絲	SHREDDED PORK W/ BEAN CURD IN HOT SAUCE	7.25
12	豆黃春子肉絲	YELLOW LEEK W/ PORK AND BEAN CURD	7.25
13	辣炒肉絲	HOT WITH ROT	7.25
14	葷爆牛肉絲	SHREDDED BEEF W/ GREEN ONION	7.95
15	宮保牛肉	KUNG PAO BEEF	7.95
16	芥蘭牛肉	BEEF W/ BROCCOLI	7.25
17	腰果牛肉	BEEF W/ TANORINE	7.95
18	西湖四寶	HOUSE SPECIAL	7.95

Hot Pot

1	砂鍋雞	SALTED FISH W/ VEGETABLE CASSEROLE	12.05
2	砂鍋竹	COMBINATION CASSEROLE	9.95
3	砂鍋魚頭	BRANZED FISH HEAD CASSEROLE	16.95

SHANGHAI TOWN
RESTAURANT
小江南



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Special Weekend Chinese Dim Sum*

LUNCH SPECIAL
Monday through Friday 11:00 a.m. - 3:00 p.m.
All Luncheon Served with Egg Roll
only \$4.25

1. 宫 脈	雞 KUNG PAO CHICKEN
2. 椒 末	雞 CASHEW CHICKEN
3. 杏 仁	雞 ALMOND CHICKEN
4. 咕 噜	雞 SWEET AND SOUR CHICKEN
5. 酱 滋	雞 PLUM SAUCE CHICKEN
6. 双 烹	肉 TWICE COOKED MEAT
7. 咕 噜	肉 SWEET AND SOUR MEAT
8. 不 煎	肉 BEEF WITH BROCCOLI
9. 川 川	牛 SZECHUAN BEEF
10. 葱 烧	牛 BEEF WITH SNOW PEAS
11. 豆 豆	牛 BEEF IN BLACK BEAN SAUCE
12. 豆 豆	蝦 KUNG PAO PRAWN
13. 豆 豆	蝦 ASSORTED VEGETABLE
14. 豆 豆	魚 LOTUS BLOSSOM
15. 豆 豆	

STEAMED RICE PLATES
only \$4.50

1. 茄 心 牛 滋 飯	DEEP-FRIED BEEF WITH CHINESE GREEN ON RICE
2. 茄 番 牛 滋 飯	DEEP-FRIED BEEF WITH TOMATO ON RICE
3. 豆 瓣 牛 滋 飯	DEEP-FRIED BEEF WITH TOFU ON RICE
4. 咖 哩 鸡 滋 飯	DEEP-FRIED CHICKEN ON RICE
5. 香 茄 雞 滋 飯	DEEP-FRIED CHICKEN WITH BROCCOLI ON RICE
6. 千 古 味 雞 滋 飯	DEEP-FRIED CHICKEN w/ DRIED SAUTEED STRING BEAN ON RICE
7. 特 別 滋 飯	SPECIAL COMBINATION ON RICE
8. 鐵 仁 滋 飯	DEEP-FRIED PRAWN WITH MIXED SCRAMBLED EGG ON RICE
9. 豆 腐 滋 飯	DEEP-FRIED PRAWN WITH MIXED VEGETABLE ON RICE
10. 雞 滋 飯	DEEP-FRIED VEGETABLE OELUXE

DESSERT

DE 1. 竹 沙 蛋	SOY BEAN PASTE BAN CAKES
DE 2. 八 豪	SHANGHAI STYLE SWEET RICE PUDDING
DE 3. 香 豉	FRIED BANANA

DRINKS

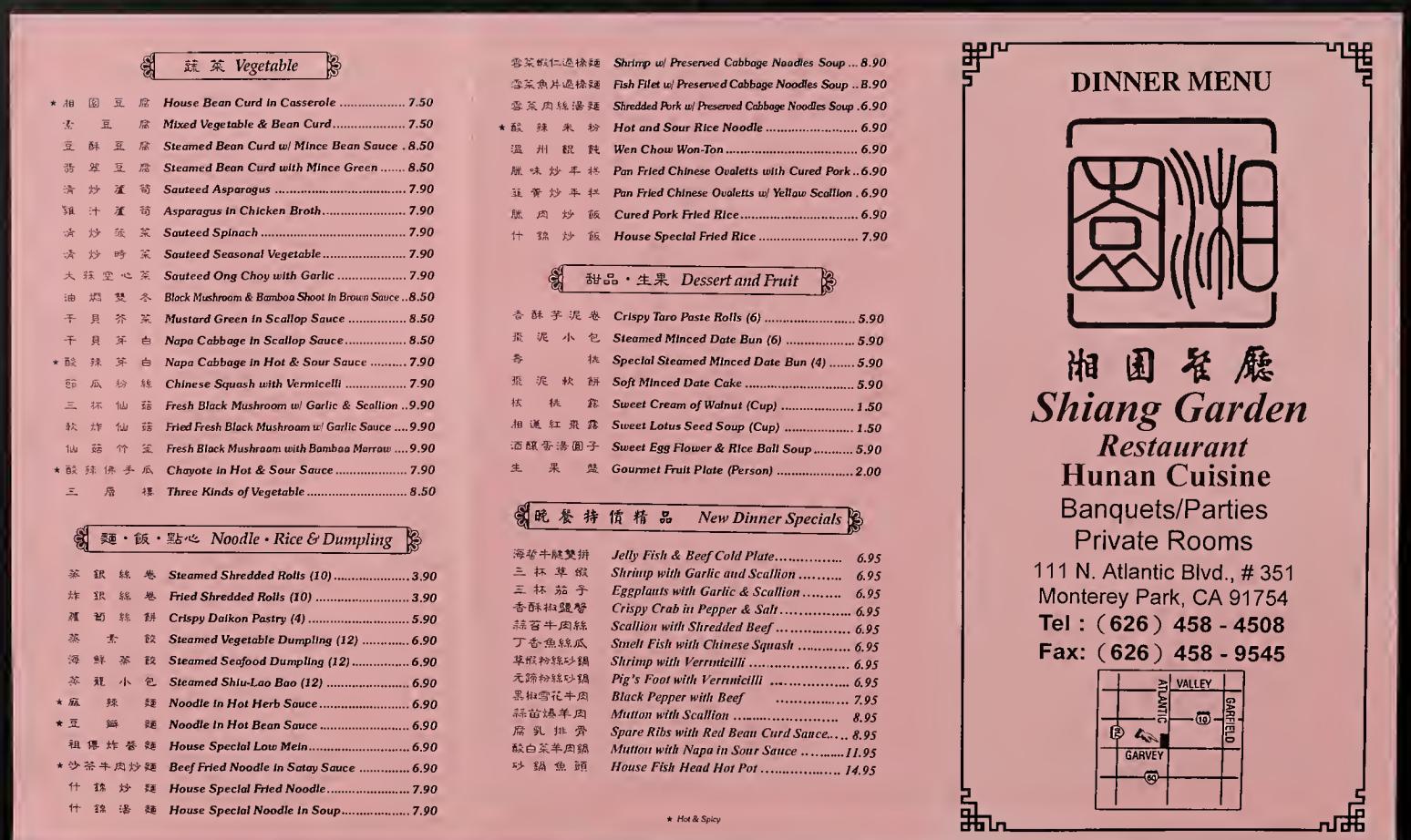
SODA	1.00
BEER	3.00

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FAMILY DINNERS	
<i>(Served only for two more People)</i>	
	<i>A.B.C. Per Persons only \$7.75</i>
<i>A. For two Persons</i>	
炸雲吞、牛肉串 鍋巴湯 培 墓 肉 杏 仁 雞 白 饅 乾 點 心 DESSERTS	FRIED WONTON, BEEF TERIYAKI SIZZLING RICE SOUP SWEET & SOUR PORK ALMONO CHICKEN STEAMED RICE DESSERTS
素 什 鍋 芥 蘭 牛 西 川 鱼	MLXEO VEGETABLE BEEF WITH BROCCOLI SZECHUAN FRAWN
<i>B. For two Persons:</i>	
叉 烧 肉 酸 辣 湯 木 瓢 肉 豆 瓢 牛 飯 白 饅 乾 點 心 DESSERTS	BARBECUED PORK HOT & SOUR SOUP MU SHU PORK BEEF IN BLACK BEAN SAUCE STEAMED RICE DESSERTS
樟 樟 雞 蝦 龍 雞	LEMON CHICKEN PRAWN IN LOBSTER SAUCE
糟 潤 魚 片	FILLET OF COD IN SWEET RICE WINE SAUCE
<i>C. For two Persons:</i>	
春 卷 捲 寫 雲 吞 湯 雪 丘 雞 魚 香 肉 乾 白 饅 乾 點 心 西 蔊 菜 魚 湖 南 牛 咖 啡 雞	SPRING ROLL WOH WONTON SOUP CHICKEN WITH SNOW PEAS SHREOOEO PORK IN GARLIC SAUCE STEAMED RICE DESSERTS CALAMARI WITH CELERY HUNAN BEEF CURRY PRAWN
頭 樓 APPETIZERS	
(Served only for two more People)	
	<i>A.B.C. Per Persons only \$7.75</i>
<i>A1. 素 菜 包</i>	VEGETABLE BUN (each)
<i>A2. 肉 包</i>	MEAT BUN (each)
<i>A3. 春 卷</i>	SPRING ROLL (each)
<i>A4. 咸 雪 吞</i>	FRIED WONTON (each)
<i>A5. 炸 嫩</i>	DEEP FRIED PRAWN (each)
<i>A6. 牛 肉</i>	BEEF TERIYAKI (each)
<i>A7. 牛 肉 餅</i>	BEEF CAKE (4)
<i>A8. 素 鍋</i>	VEGETABLE POT STICKERS (6)
<i>A9. 素 鍋</i>	POT STICKERS (6)
<i>A10. 生 烹 包</i>	PAN FRIED BABY BUNS (6)
<i>A11. 蔥 油 餅</i>	GREEN ONION CAKE (each)
<i>A12. 手 捲 雞</i>	CHICKEN SALAD (S) \$3.25 (L) \$4.50
<i>A13. 叉 烧 肉</i>	BARBECUED PORK
<i>A14. 咸 雞</i>	FRIED CHICKEN WINGS (12)
<i>A15. 热 拼 盒</i>	COMBINATION APPETIZER PLATE (For Four)
	(鍋、燒、點心、叉燒) Pot Sticker Eggroll Fried Chicken and B.B.Q. Pork
湯 類 SOUP	
(S) (L)	
<i>S1. 素 拌 湷</i>	VEGETABLE HOT AND SOUR SOUP
<i>S2. 叉 烧 雲 吞</i>	BARBECUED PORK WONTON
<i>S3. 咸 雪 吞</i>	WOH WONTON SOUP
<i>S4. 炒 巴 湯</i>	SIZZLING RICE SOUP
<i>S5. 雞 卵 菜 湷</i>	VELVET CHICKEN w/SWEET CORN SOUP
<i>S6. 海 皇 美</i>	SEAFOOD OELUXE SOUP
牛 肉 類 BEEF	
(S) (L)	
<i>B1. 蒙 古 牛</i>	MONGOLIAN BEEF
<i>B2. 茶 蘭 牛</i>	BEEF WITH BROCCOLI
<i>B3. 蔥 油 牛</i>	BEEF IN OYSTER SAUCE
<i>B4. 豆 跡 牛</i>	BEEF IN BLACK BEAN SAUCE
<i>B5. 四 川 牛</i>	SZECHUAN BEEF
<i>B6. 冬 菇 牛</i>	BEEF WITH BLACK MUSHROOM
<i>B7. 陳 皮 牛</i>	ORANGE PEEL BEEF
<i>B8. 湖 南 牛</i>	HUNAN BEEF
雞 肉 類 CHICKEN	
(S) (L)	
<i>C1. 雞 雞 雞</i>	SWEET AND SOUR CHICKEN
<i>C2. 桂 茄 雞</i>	CASHEW CHICKEN (ALMONO)
<i>C3. 咖 墓 雞</i>	CURRY CHICKEN
<i>C4. 豆 跡 雞</i>	CHICKEN IN BLACK BEAN SAUCE
<i>C5. 木 瓢 雞</i>	MU SHU CHICKEN (with 4 Pancakes)
<i>C6. 宫 宮 雞</i>	KUNG PAO CHICKEN
<i>C7. 宫 宮 雞</i>	CHICKEN WITH SNOW PEA
<i>C8. 檸 檸 雞</i>	LEMON CHICKEN
<i>C9. 左 宗 雞</i>	GENERAL'S CHICKEN
<i>C10. 松 子 雞</i>	PINENUT CHICKEN IN GARLIC SAUCE
<i>C11. 油 淋 雞</i>	CRISPY CHICKEN IN HOT SAUCE (half)
<i>C12. 椒 盐 雞</i>	SALT AND PEPPER CHICKEN WINGS
鴨 鴨 鴨 類 DUCK	
(S) (L)	
<i>D1. 上 海 雞 鴨</i>	DUCK WITH PLUM SAUCE SHANGHAI STYLE (half) \$8.00
<i>D2. 香 酥 雞 鴨</i>	CRISPY DUCK (half served with 4 sweet buns)
豬 肉 類 PORK	
(S) (L)	
<i>P1. 木 瓢 肉</i>	MU SHU PORK
<i>P2. 古 墓 肉</i>	SWEET AND SOUR PORK
<i>P3. 回 炖 肉</i>	TWICE COOKED PORK
<i>P4. 魚 香 肉</i>	SHREDDED PORK IN GARLIC SAUCE
<i>P5. 京 烤 排 骨</i>	ORAGO GATE SPARERIBS
<i>P6. 椒 盐 排 骨</i>	SPICY SALTERO SPARERIBS
<i>P7. 雙 冬 肉 片</i>	PORK w/MUSHROOM AND BAMBOO SHOOTS
海 鮮 類 SEAFOOD	
(S) (L)	
<i>SF1. 雪 丘 雞</i>	WONTON WITH SNOW PEA
<i>SF2. 宫 宮 雞</i>	KUNG PAO PRAWN
<i>SF3. 干 燒 雞</i>	SZECHUAN PRAWN
<i>SF4. 咖 墓 雞</i>	CURRY PRAWN
<i>SF5. 炒 巴 雞</i>	SIZZLING RICE PRAWN
<i>SF6. 清 炒 雞</i>	SAUTEED BABY SHRIMP
<i>SF7. 椒 椒 雞</i>	WALNUT PRAWN
<i>SF8. 椒 龍 虾</i>	LOBSTER SAUCE
<i>SF9. 雪 芥 鱿 魷</i>	CALAMARI WITH SPICY MUSTARD GREENS
<i>SF10. 西 芬 茄 魷</i>	CALAMARI WITH CELERY
<i>SF11. 椒 鮑 魷</i>	SWEET AND SOUR FISH
<i>SF12. 椒 油 魷 片</i>	FILLET OF COO IN SWEET RICE WINE SAUCE
<i>SF13. 椒 盐 魷 片</i>	FRIED SALT FILLET OF COO
<i>SF14. 香 鮑 魷</i>	CRISPY FISH IN HOT SAUCE
<i>SF15. 紅 燒 魷 片</i>	PIECE BRAISED FISH



湯・砂鍋 <i>Soup • Casserole</i>	
竹節 雞 盆 <i>Minced Squab Soup in Bamboo Cup</i>	1.90
香瓜 雞 盆 <i>Minced Squab Soup in Melon Cup</i>	3.90
翡翠竹筍 盆 <i>Minced Green and Bamboo Marrow (Cup)</i>	3.50
碧玉蛤蜊 盆 <i>Minced Green and Harsmar Soup (Cup)</i>	5.00
鮑魚竹筍 盆 <i>Abalone & Bamboo Marrow in Chicken Broth (Cup)</i>	6.00
蟹粉蛤蜊 盆 <i>Crab Meat and Harsmar Soup (Cup)</i>	6.00
芙蓉干貝蛤蜊 盆 <i>Shark's Fin & Dried Scallop in Chicken Broth (Cup)</i>	10.00
蟹粉鰻 鰐 盆 <i>Shark's Fin & Crab Meat Soup (Cup)</i>	25.00
長公鰻 鰐 盆 <i>Shark's Fin in Supreme Broth (Cup)</i>	25.00
砂鍋冬鮑 盆 <i>Shark's Fin & Fish Lip in Chicken Broth (Cup)</i>	20.00
蟹粉魚 燉 <i>Shark's Fin & Crab Meat Soup</i>	30.00
三絲魚 燉 <i>Shark's Fin in Three Shredded Soup</i>	35.00
砂鍋蟹粉魚肚 <i>Crab Meat & Fish Maw Soup</i>	14.90
一品原盅雞湯 <i>Special Black Chicken Soup</i>	20.90
老薑子雞湯 <i>Chicken & Ginger Soup</i>	7.90
上湯魚 生 <i>Fish Fillet with Supreme Broth</i>	7.90

冷熱盤 <i>Appetizer</i>	
金福拼盤 <i>Charming Gorden Combination Platter</i>	35.00
酥炸肇 鑊 <i>Crispy Bean Street Won Ton (6)</i>	6.90
銀 貼 魚 片 <i>Fried Fish Fillet Toast (6)</i>	6.90
扁衣魚 卷 <i>Crispy Fish Stick (6)</i>	8.90
*湘圓 雞 肉 <i>Cured Duck with Scallion</i>	9.90
湘圓雙 方 <i>Dual Crispy Delight (Person)</i>	3.50
酥捲 豆 方 <i>Crispy Rolls of Bean Sheets (6)</i>	7.90
宮貴火 腓 <i>Baked Horn in Honey Sauce (2)</i>	3.90
如意蝦 卷 <i>Crispy Shrimp Rolls (6)</i>	8.90
脆皮 雞 球 <i>Crispy Shrimp Ball (5)</i>	9.90

湯・砂鍋 <i>Soup • Casserole</i>	
*子 壞 雞 仁 <i>Hot Broiled Shrimp</i>	11.90
清炒蝦 仁 <i>Sousted Shrimp</i>	11.90
生炒明蝦 仁 <i>Minced Shrimp in Lettuce Cup</i>	12.90
椒鹽田 雞 <i>Fried Frog Leg in Pepper & Solt</i>	17.90
*麻 鹽 田 雞 <i>Frog Leg in Hot Herb Sauce</i>	17.90
翠溜玉 章 <i>Scallop with Scallion</i>	12.90
東安玉 章 <i>Scallop with Ginger & Vinegar</i>	12.90
五味魚 片 <i>Fish with Combination Sauce</i>	11.90
翠溜魚 片 <i>Fish Filet with Bell Pepper</i>	11.90
雪菜魚 片 <i>Fish Filet and Preserved Cabbage</i>	11.90
湘蓮肉 鮮 <i>Crab w/ Ginger & Scallion in Casserole</i>	14.90
普燒肉 鮮 <i>Crab in Brown Sauce</i>	14.90
椒鹽肉 鮮 <i>Crab in Pepper and Solt</i>	14.90
油燒龍 咖 <i>Lobster w/ Ginger & Scallion in Casserole</i>	Seasonal
普燒龍 咖 <i>Lobster in Brown Souce</i>	Seasonal
椒鹽龍 咖 <i>Lobster in Pepper & Solt</i>	Seasonal
煙燻龍 魚 <i>Smoked Pomfret (Pound)</i>	14.95 / lb.
松鼠桂 魚 <i>Sweet & Sour Fish</i>	10.90
*豆 豆 深 魚 <i>Whole Fish in Hot Bean Souce</i>	16.90
蕙燒海 菜 <i>Sea Cucumber with Green Onion</i>	14.90
海參元 腫 <i>Sea Cucumber with Pig's Feet</i>	12.90
游水 鮑 魚 <i>Live Tollipia Fish (Eoch)</i>	12.95
(蒸茶,豆豉,豆豉)	(Steamed, Hot Bean, Black Bean)
游水 紅 衣 <i>Live Sheep Head Fish (Pound)</i>	13.00 / lb.
(蒸茶,豆豉,豆豉)	(Steamed, Hot Bean, Black Bean)
龍蝦水果沙拉 <i>Lobster with Fruitt Salads (Pound)</i>	Seasonal
豆酥 雞 魚 <i>Steamed Fish with Mince Bean Souce</i>	16.90

海 鮮 <i>Seafood</i>	
松子 雞 米 <i>Pine Nuts with Chicken</i>	8.90
白果 雞 丁 <i>White Nuts with Chicken</i>	7.90
湖南豆豉 雞 <i>Chicken with Black Bean Souce</i>	7.90
嫩薑 鴨 片 <i>Diced Duck with Ginger & Scallion</i>	9.90
八寶標木 鴨 <i>House Special Hanan Duck</i>	22.00
香干 鴨 蔬 <i>Cured Duck and Dried Bean Curd</i>	9.90

豬 肉 <i>Pork</i>	
*薑 菖 干 豬 肉 <i>Cured Pork in Slice Daikon & Scallion</i>	8.50
糖 醋 里 肉 <i>Sweet & Sour Pork</i>	7.90
蒜 苗 豬 肉 <i>Cured Pork & Scallion</i>	8.50
*豆 豉 滅 豬 <i>Shredded Pork w/ Black Bean & Chili Pepper</i>	7.90
臘 豬 肉 雞 <i>Shredded Pork and Squid</i>	7.90
苦瓜肥 腸 <i>Pork Intestine and Bitter Melon</i>	11.50
蒜 苗 肥 腸 <i>Pork Intestine and Scallion</i>	8.50
宋 檬 肉 葱 菜 <i>Cured Pork with Asparagus</i>	8.50
板 東 烤 肉 <i>Steamed Pork in Brown Sauce</i>	8.50
臘 滅 豬 肉 <i>Pig's Kidney with Green Onion</i>	8.50
荷 茄 粉 蔬 <i>Spare Rib in Lotus Leaf (4)</i>	7.90
蜜 汁 火 腸 <i>Steamed Ham in Honey Sauce</i>	8.50
蜜 豉 火 腸 <i>Baked Ham in Honey Souce (2)</i>	3.90

牛・羊 <i>Beef & Mutton</i>	
湘 菖 牛 肉 <i>Beef with Ginger & Scallion in Casserole</i>	7.90
*花 椒 牛 肉 <i>Beef in Hot Herb Souce</i>	7.90
*豆 公 牛 肉 <i>Beef with Garlic & Chili Pepper</i>	8.50
*雷 豉 牛 肉 <i>Baked Beef Stew & Tendon in Brown Souce</i>	14.90
仙 菇 牛 肉 <i>Beef with Fresh Block Mushroom</i>	8.90
青 紫 牛 肉 <i>Beef Tendon w/ Vegetable in Brown Souce</i>	7.90
海 參 牛 肉 <i>Beef Stew with Sea Cucumber</i>	12.90
班 茄 牛 肉 <i>Beef Tripe in Scallion</i>	7.90
漢 蘭 牛 肉 <i>Mutton Casserole</i>	16.90
紅 蘭 牛 肉 <i>Mutton in Brown Souce</i>	16.90
正 黃 牛 肉 <i>Shredded Lamb Stomach & Yellow Scallion</i>	14.90

* Hot & Spicy





APPETIZERS		A La Carte		SEAFOOD	
* 1. FRIED TOFU (Mild) ผัดถั่ว	\$3.75	17. PORK WITH HOT PEPPERS (Hot) ผัดปิ้งเผ็ด	\$ 6.95	36. PRAWNS WITH SPICY CHILI OIL (Medium) ผัดเผ็ดพริกเผา	\$ 8.95
Deep fried tofu served with spicy peanut sauce		Pork with hot chilies, sweet onions, and fresh mushrooms		Prawns sauteed with bamboo shoots, fresh mushrooms, and spring onions in our own spicy chili oil	
2. COMBINATION VEGETARIAN (Mild)	3.95	18. GREEN CURRY PORK (Very Hot) ผัดเขียวหวานเผา	6.95	37. PRAWNS AND CALAMARI IN SPICY CHILI OIL (Medium) ผัดเผ็ดกุ้งกุ้งเผา	8.95
Deep fried tofu and fried sweet potato served with the peanut spicy sauce		Pork simmered in our own green curry coconut sauce with green peas		Prawns and calamari sauteed with bamboo shoots, fresh mushrooms, and spring onions in our own spicy chili oil	
3. SHRIMP AND GROUND PORK TOAST (Mild) ขนมปังหัวแมง 3.95		19. GINGER PORK (Mild) ผัดปิ้งเผ็ด	6.95	38. PRAWNS AND CALAMARI WITH SWEET BASIL (Hot) ผัดเผ็ดกุ้งกุ้งเผา	8.95
Ground shrimp and pork on bread dipped in egg batter and deep fried. Served with cucumber salad		Pork with ginger, sweet onions, dried mushrooms, and green onions		Prawns and calamari sauteed with bamboo shoots, green chilies, fresh garlic and sweet basil	
4. FISH CAKES (Medium) หัวแมงปลา	5.95	20. THAI STYLE EGGS FU YONG (Mild) ไข่เจียวเผา	6.95	39. PRAWNS AND SCALLOPS WITH SWEET BASIL (Hot) ผัดเผ็ดกุ้งกุ้งเผา	8.95
Deep fried spicy fish cakes served with peanut and cucumber sauce		Pan fried eggs with ground seasoned pork, served with wauchoi Thai hot sauce on the side		Prawns and scallops sauteed with bamboo shoots, green chilies, fresh garlic and sweet basil	
5. BEEF OR CHICKEN SA TAY (6 Skewered) สะ泰	5.95	21. PORK IN RED CURRY SAUCE (Hot) ผัดเผ็ดจิ้งจกเผา	6.95	40. SCALLOPS WITH SWEET BASIL (Hot) ผัดเผ็ดหอยเชลล์	8.95
Skewered beef or chicken marinated in coconut and Thai spices, then charred broiled, and served with peanut spicy sauce and cucumber salad		Searched pork with green beans in our own spicy curry and dried shrimp flavored		Scallops sauteed with bamboo shoots, green chilies, fresh garlic and sweet basil	
* 6. FRIED SWEET POTATO (Mild) น้ำ供求	4.95	22. BRAISED SPARE RIBS (Mild) ผัดกรอบกระดูกหมู	6.95	41. CALAMARI WITH GINGER (Mild) ผัดเผ็ดกุ้งเผา	8.95
Pieces of sweet potato dipped in coconut batter, deep-fried and served with the Peanut spicy sauce		Searched ribs in a sauce of fresh ginger, dried powder and garlic		Calamari sauteed with ginger, sweet basil, fresh garlic and spring onions	
7. CHARCOAL BROILED SEAFOOD SPECIAL อาหารเผา	6.95	23. BEEF WITH HOT PEPPER (Hot) ผัดเผ็ดพริกเผา	6.95	42. CALAMARI WITH GINGER (Mild) ผัดเผ็ดกุ้งเผา	8.95
Today's special (list) served with green chili powder		Searched beef with chilies, garlic, sweet onions, and fresh mushrooms		Calamari sauteed with ginger, sweet basil, fresh garlic and spring onions	
* 8. MEE KROB (Sweet and Sour) น้ำ供求	5.95	24. PANANG BEEF (Hot) ผัดเผ็ด	6.95	43. SCALLOPS WITH GINGER (Mild) ผัดเผ็ดหอยเชลล์	8.95
Crispy rice noodles mixed with shrimp and bacon cake, then soaked in our own sweet sauce and served with fresh bean sprouts.		Shred beef sauteed in peanut curry since with sweet peppers and Thai basil		Scallops sauteed with a touch of ginger, sweet basil	
9. HOT AND SOUR PRAWN SOUP (Medium) น้ำซุปผัดเผา	6.95	25. MUS-U-MAN CURRY (Medium) ผัดเผ็ดมูสุ่ม	6.95	44. FRIED FISH WITH SPICY SAUCE (Hot) ผัดเผ็ดปลาเผา	9.95
"Tom Yum Goong", Prawns and mushrooms in a rich hot and sour flavored broth with a touch of lemon grass.		Chunks of beef simmered in coconut milk with whole peanuts, potatoes and mini-n-nan curry		Deep fried whole fresh rock cod topped with hot and spicy sauce.	
* 10. THAI CHICKEN SOUP (Mild) น้ำซุปไก่	5.95	26. IMPERIAL BEEF (Mild) ผัดเผ็ดกุ้งเผา	6.95	45. FRESH BAKED FISH (Mild) ปลาเผาอบใหม่	9.95
"Tom Kha Gai", Chicken and bamboo shoots simmered in coconut broth with a touch of lime juice and cilantro.		Searched beef with fresh garlic, bean sauce and broccoli		Whole fresh rock cod baked in banana leaves and lemon grass, served with one special sauce.	
11. PRAWN SALAD (Hot) ผัดเผา	6.95	27. B.B.Q. CHICKEN (Mild) ไก่เผา	6.95	46. FRIED FISH WITH SWEET AND SOUR GRAVY (Mild) ปลาเผาดองดิบ	9.95
Prawns seasoned with fresh lime juice, nampla, chili, lemon grass and fresh mint leaves served on a bed of lettuce		Half of chicken marinated in coconut milk and then spiced served with our own medium hot sauce		Deep fried whole fresh rock cod topped with sweet and sour gravy.	
12. CALAMARI SALAD (Hot) ผัดเผา	5.95	28. CHICKEN WITH SWEET BASIL (Hot) ไก่ผัดเผา	6.95	47. FRESH FILET FISH OF THE DAY (Hot) ปลาเผาดองดิบ	8.95
Bolled calamari seasoned with fresh lime juice, nampla, ginger, fresh mint leaves and a touch of Thai sauce served on a bed of lettuce.		Searched chicken with chilies, garlic and Thai basil		Deep fried fillet of fish topped with special hot and spicy sauce.	
13. YUM YAI (Medium) บาร์บีคิว	5.95	29. CHICKEN WITH BAMBOO SHOOTS (Hot) ไก่ผัดเผา	6.95	48. SIAM SPECIAL (Mild) ผัดเผา	8.95
Grilled beef mixed with sliced cucumber, red onions, fresh lime juice, toasted chili powder and sliced tomatoes. Served on a bed of lettuce		Searched chicken with chilies, bamboo shoots, garlic and spring onions.		Prawns, calamari and fish fillets sauteed with mushrooms, baby corn, bamboo shoots, and spring onions in gravy.	
14. YUM NEAR (Hot) บาร์บีคิว	5.95	30. RED CURRY CHICKEN (Hot) ไก่เผาดองดิบ	6.95	49. IMPERIAL PRAWNS (Mild) ผัดเผา	8.95
Grilled medium size beef seasoned with lime juice, nampla, toasted chili powder, and fresh mint. Served on a bed of lettuce		Chicken sauteed in coconut milk with Thai bamboo shoots and our own red curry.		Prawns sauteed with fresh garlic, betta sauce, and broccoli.	
* 15. CHILI PEPPER SALAD (Very Hot) ผัดเผา	5.95	31. YELLOW CHICKEN CURRY (Medium) ไก่เผาดองดิบ	6.95	50. CRAB DELIGHT (Mild) ผัดเผา	9.95
Shred charcoal grilled jalapeno pepper mixed with dried shrimp powder, lime juice, nampla, grilled tomato and red onions. Served on a bed of lettuce		Chicken sauteed in coconut milk and yellow curry with potato. Served with cucumber salad		Crab meat and prawns sauteed in yellow curry sauce and spring onions.	
* 16. FRESH MIXED VEGETABLES WITH SPICY PEANUT DRESSING (Medium) ผัดเผา	4.95	32. GINGER CHICKEN (Mild) ไก่ผัดเผา	6.95	1. — 2. —	
Cucumber, tomato, bean sprouts and lettuce topped with thin slices of deep-fried Tofu and served with a dressing made from tamari juice and ground peanut (Mild)		Chicken sauteed with ginger, sweet onions, dried mushrooms, and green onions. Thai style			
* We are able to prepare vegetables to request.					
We endeavor to prevent loss or damage to personal articles on premises, but can not assume responsibility.					
A 15% gratuity will be added to the check of parties of six or more					



SICHUAN BANQUETS



四川美食

Chinese Culture Foundation
of San Francisco

MENU

'Pandas at Play'
An edible homage to Sichuan's pandas, made with chicken
mousse and black mushroom amidst walnut rockeries

熊貓嬉竹

Cold Dishes

Jewel Cucumber 蒜泥青瓜
Crunchy cucumber diamonds in delicate garlic sauce

Sesame Spareribs 酱酥排骨
Marinated small ribs fried with pungent sauce

Bong-Bong Chicken 钵钵鸡
Chicken meat tossed with spicy mouth-tingling dressing

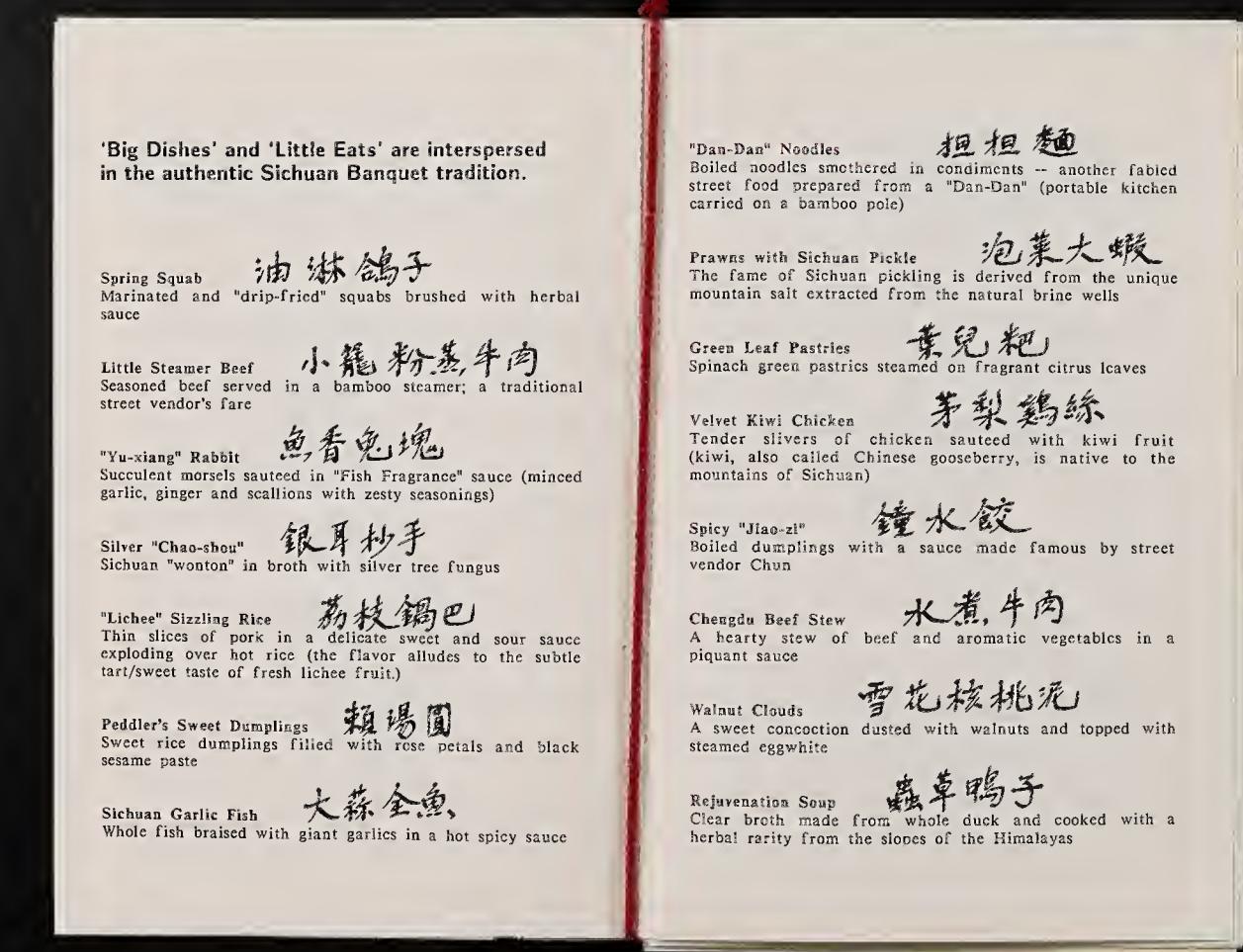
Crispy Fish 煎魚條
Marinated and deep-fried fish fillet

Glazed Cashew 鱼香腰果
Nuts coated with multi-flavored "Yu-xiang" sauce

Whisker Beef 虾鬚牛肉
Threads of dry-fried, peppery beef

Lantern Yams 灯影苕片
Translucent petals of candied yams

Three-Treasure Rolls 三絲髮菜卷
Chicken, ham, bamboo shoots in Black Hair mushrooms



'Big Dishes' and 'Little Eats' are interspersed in the authentic Sichuan Banquet tradition.

Spring Squab 油淋鴿子
Marinated and "drip-fried" squabs brushed with herbal sauce

Little Steamer Beef 小籠粉蒸牛肉
Seasoned beef served in a bamboo steamer; a traditional street vendor's fare

"Yu-xiang" Rabbit 魚香兔塊
Succulent morsels sauteed in "Fish Fragrance" sauce (minced garlic, ginger and scallions with zesty seasonings)

Silver "Chao-shou" 銀耳抄手
Sichuan "wonton" in broth with silver tree fungus

"Lichee" Sizzling Rice 荔枝鍋巴
Thin slices of pork in a delicate sweet and sour sauce exploding over hot rice (the flavor alludes to the subtle tart/sweet taste of fresh lichee fruit)

Peddler's Sweet Dumplings 糯湯圓
Sweet rice dumplings filled with rose petals and black sesame paste

Sichuan Garlic Fish 大蒜金魚
Whole fish braised with giant garlics in a hot spicy sauce

"Dan-Dan" Noodles 担担麵
Boiled noodles smothered in condiments -- another fabled street food prepared from a "Dan-Dan" (portable kitchen carried on a bamboo pole)

Prawns with Sichuan Pickle 泡菜大蝦
The fame of Sichuan pickling is derived from the unique mountain salt extracted from the natural brine wells

Green Leaf Pastries 葉兒粑
Spinach green pastries steamed on fragrant citrus leaves

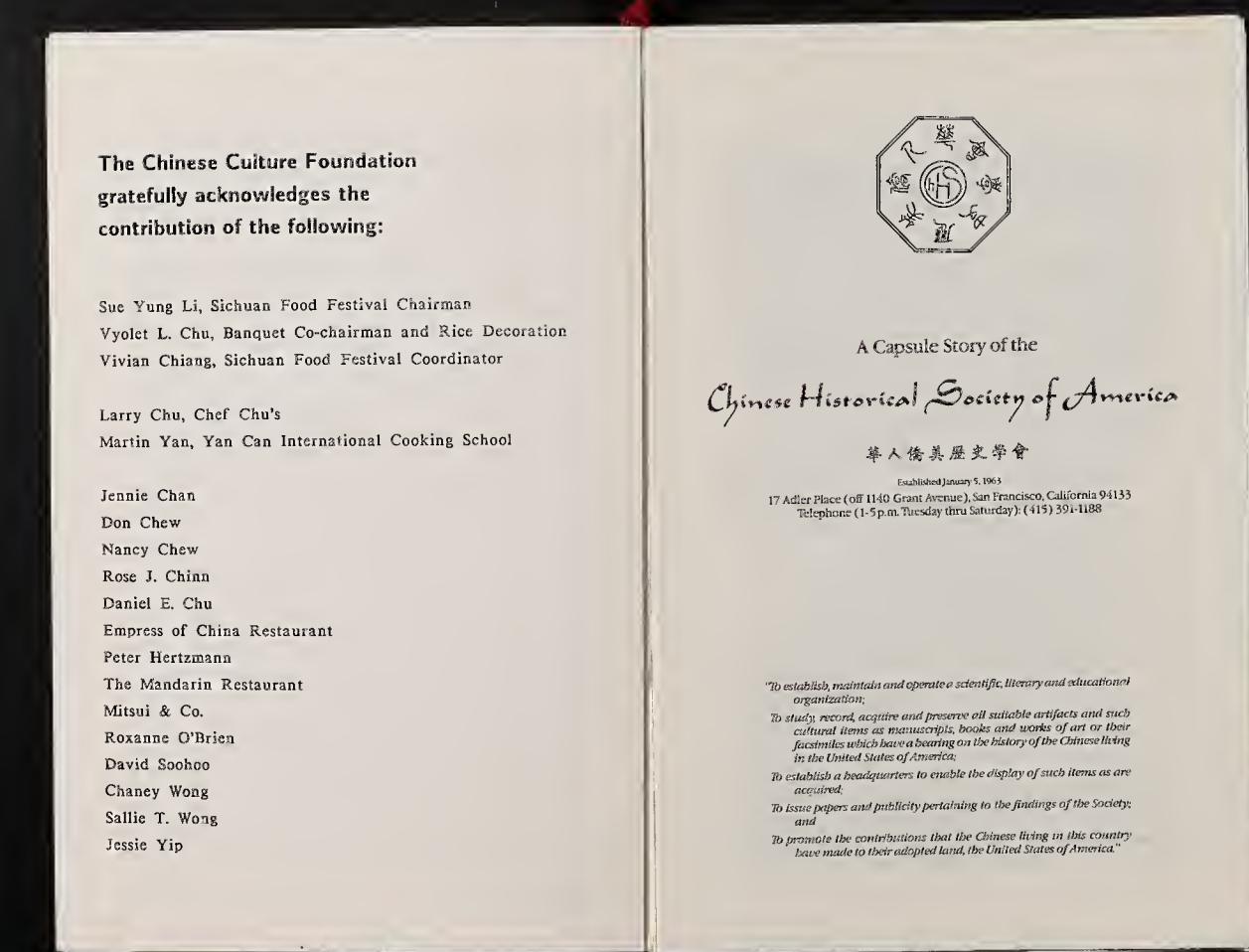
Velvet Kiwi Chicken 茅梨鷄絲
Tender slivers of chicken sauteed with kiwi fruit (kiwi, also called Chinese gooseberry, is native to the mountains of Sichuan)

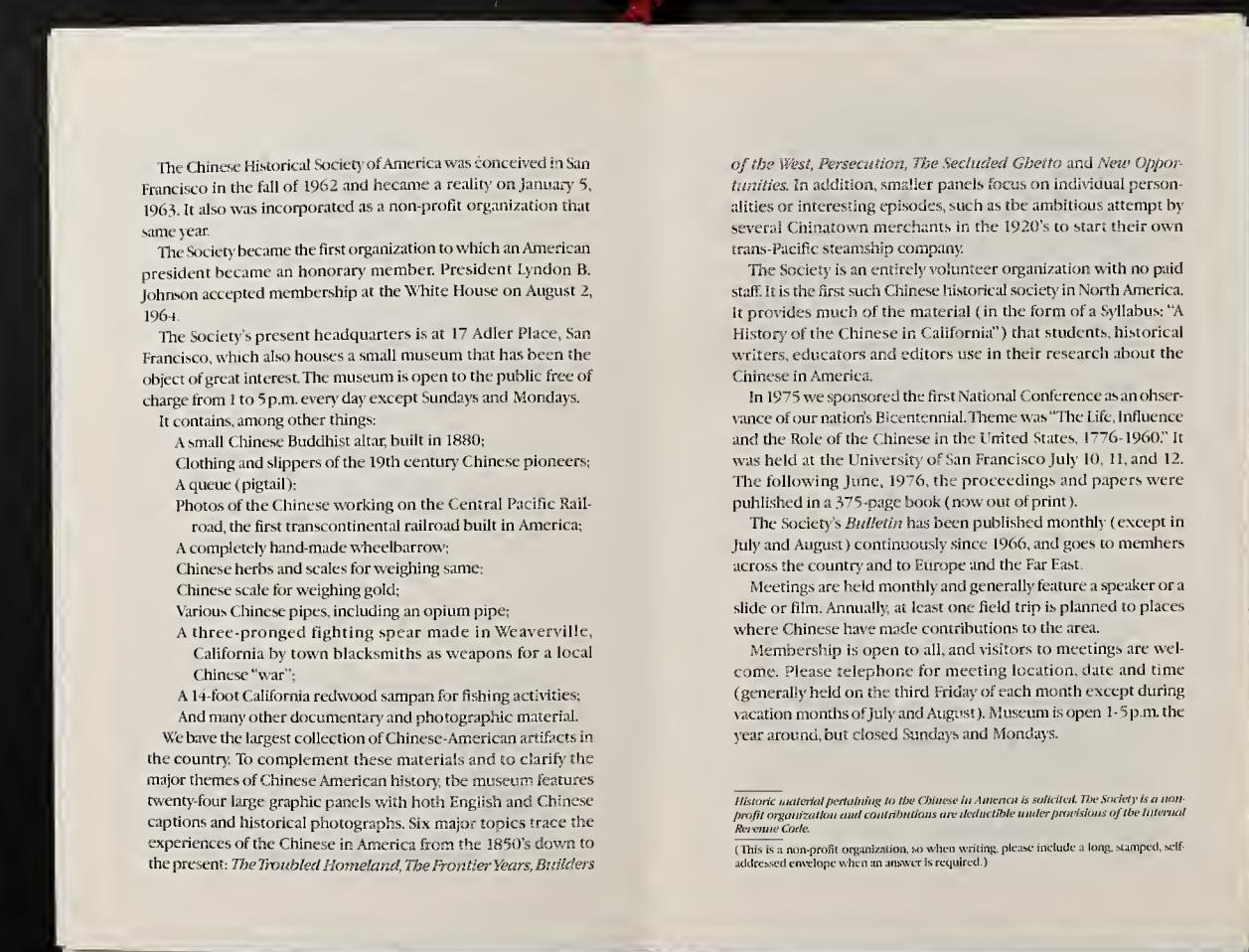
Spicy "Jiao-zi" 鐘水餃
Boiled dumplings with a sauce made famous by street vendor Chun

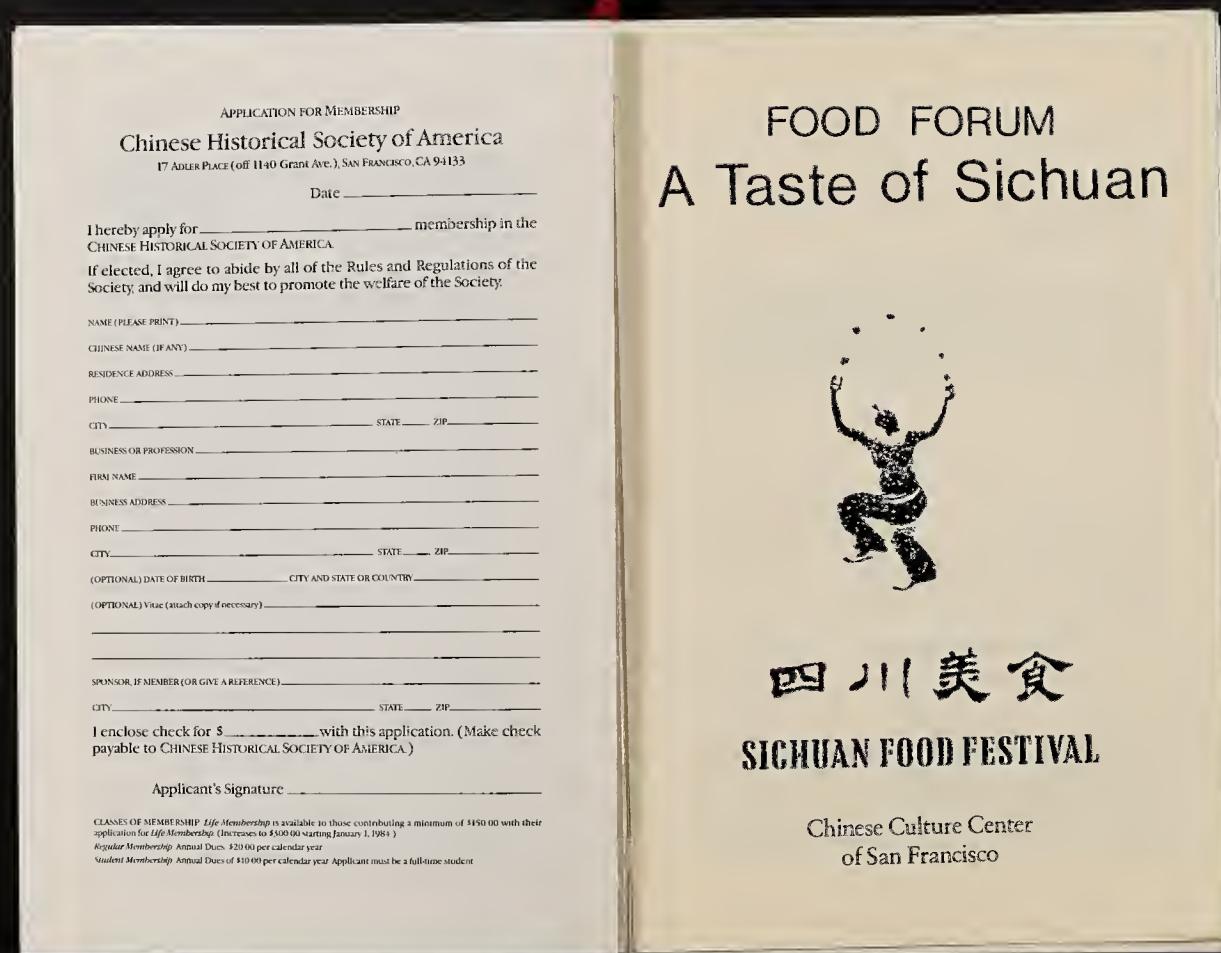
Chengdu Beef Stew 水煮, 牛肉
A hearty stew of beef and aromatic vegetables in a piquant sauce

Walnut Clouds 雪花核桃泥
A sweet concoction dusted with walnuts and topped with steamed eggwhite

Rejuvenation Soup 蟲草鴨子
Clear broth made from whole duck and cooked with a herbal rarity from the slopes of the Himalayas







FOOD FORUM - 'A TASTE OF SICHUAN'
APRIL 4, 1987

As part of the Sichuan Food Festival, the Chinese Culture Center is pleased to present "A Taste of Sichuan." The food forum will explore the different historical, cultural, and environmental factors that have influenced Sichuan cuisine, with topics ranging from historical investigations to modern-day applications.

Program

MORNING SESSION 10:00 AM - 12:30 PM

Welcome & Introduction
Vivian Chiang
Administrator, Chinese Culture Center

"Heaven's Land": The Sichuan Environment
Sue Yung Li
Filmmaker/Landscape Architect

FILM: "Food for Body and Spirit"

THE DOCTOR IN THE KITCHEN:
Ancient Chinese Ideas about Cuisine and Health
Donald Harper
Lecturer in Oriental languages
University of California at Berkeley
Co-author, "How to Steam a Bear: Recipes from a Sixth Century Cookbook" - to be published by William Morris

THE CHINESE PALATE: The Search for the Imaginative and the Sensual
Professor Daniel W.Y. Kwok
Chairman, Department of History
Director, Center of Chinese Studies
University of Hawaii

Lunch Break

AFTERNOON SESSION 2:00 PM - 4:30 PM

RICE IN CHINESE CUISINE
Martin Yan
TV star of "Yan Can Cook"
Director, Yan Can International Cooking School

FILM: "Masters of the Wok"

"THE WANDERING GOURMET: In Search of Sichuan Flavors"
Larry Chu
Chef Chu's Restaurant, Los Altos

DEMONSTRATIONS:
Cleaverwork, wok handling, food sculpture and other cooking techniques, featuring Master Chefs from Chengdu, the capital and culinary center of Sichuan

Chef Wang - Head Chef Chef Liu - Pastry Chef

Chef Zhao - Saute Chef Chef Pu - Cold Dish Chef



FOOD FORUM
A Taste of Sichuan

Sichuan Food Festival

Major Sponsor:
HINODE LONG GRAIN RICE

Additional sponsors:
JFC INTERNATIONAL, INC.
FOSTER FARMS
KIKKOMAN INTERNATIONAL, INC.
GUENOC WINERY

Contributing restaurants:
IMPERIAL PALACE, San Francisco
HARBOR VILLAGE, San Francisco
CHEF CHU'S, Los Altos



四川美食

SICHUAN FOOD FESTIVAL



Chinese Culture Foundation
A non-profit organization
750 Kearny Street
San Francisco, CA 94108
(415) 986-1822

Chinese Culture Center
of San Francisco

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Sichuan Food Festival

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Participating restaurants:
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CHEF CHU'S, Los Altos



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銀輝燒臘海鮮
SILVER RESTAURANT

737 Washington St., San Francisco, CA 94108 U.S.A.

Phone: (415) 434-4998

腸粉及粥類		Rice Soup & Rice Noodles
No. 1	香 清 雞 腸	STEAMED SOFT RICE NOODLE w/DRIED SHRIMP.....2.95
No. 2	香 清 雞 腸	STEAMED SOFT RICE NOODLE w/CHICKEN.....2.95
No. 3	香 清 雞 腸	STEAMED SOFT RICE NOODLE w/SHRIMP.....2.95
No. 4	香 清 牛 肉 腸	STEAMED SOFT RICE NOODLE w/BEEF.....2.95
No. 5	香 清 叉 烤 腸	STEAMED SOFT RICE NOODLE w/B.B.Q. PORK.....2.95
No. 6	炸 雞 腸	Steamed Soft Rice Noodle w/Chinese Fried Breast.....2.95
No. 7	生 滷 牛 肉 腸	BEEF PORRIDGES.....3.95
No. 8	生 滷 五 腸	FIVE COMBINATION PORRIDGES.....4.55
No. 9	生 滷 仔 鴨	SAMPAN PORRIDGES.....4.95
No. 10	生 滷 雞 粥	CHICKEN PORRIDGES.....3.95
No. 11	生 滷 腎 腎	PORK KIDNEY & LIVER PORRIDGES.....4.95
No. 12	生 滷 腎 腎	PORK LIVER PORRIDGES.....4.95
No. 13	生 滷 蝦 粥	SHRIMP PORRIDGES.....6.95
No. 14	生 滷 肝 肉 粥	PORK LIVER & MEAT BALL PORRIDGES.....5.95
No. 15	生 滷 肝 魚 粥	PORK LIVER & SLICED FISH PORRIDGES.....5.95
No. 16	生 滷 鱼 片 粥	BEEF & SLICED FISH PORRIDGES.....5.95
No. 17	生 滷 魚 片 粥	SLICED FISH & PORK PORRIDGES.....5.95
No. 18	生 滷 金 銀 雞 粥	CHICKEN & DUCK PORRIDGES.....5.95
No. 19	生 滷 鮑 魷 雞 粥	ABALONE & CHICKEN PORRIDGES.....6.95
No. 20	生 滷 及 羊 粥	PORK GIBLET PORRIDGES.....5.95
No. 21	生 滷 鮑 魷 肉 丸 粥	ABALONE & PORK MEAT BALL PORRIDGES.....6.95
No. 22	生 滷 鮑 魷 蟹 蟹 腸 粥	ABALONE & SHRIMP PORRIDGES.....6.95
No. 23	生 滷 鮑 魷 肝 腎 粥	ABALONE & PORK LIVER PORRIDGES.....6.95
No. 24	鮑 肉 粥	SUCED ABALONE PORRIDGES.....6.95
No. 25	皮 蛋 肉 粥	PORK w/PRESERVED EGG PORRIDGES.....3.95
No. 26	皮 蛋 肉 丸 粥	PORK MEATBALL PORRIDGES.....3.95
No. 27	魚 片 粥	SLICED FISH PORRIDGES.....3.95
No. 28	魚 片 蛋 粥	PRESERVED EGG w/PICKLED GINGER.....3.95
No. 29	皮 蛋 子 葱 粥	PRESERVED EGG w/PICKLED GINGER.....3.95
No. 30	明 火 白 肉 粥	PURE PORRIDGES.....1.95
No. 31	白 油 烤 肝	CHINESE FRIED BREAD (Plate).....1.95
No. 32	白 油 烤 肝	STEAMED PORK KIDNEY & LIVER (Plate).....6.95

時 菜		Green Vegetables
No. 33	蠔 油 生 菜	BOILED LETTUCE IN OYSTER SAUCE.....5.95
No. 34	蠔 油 芥 蘭	CHINESE BROCCOLI IN OYSTER SAUCE.....5.95
No. 35	南 乳 蔬 手 時 菜	SEASON VEGETABLES w/PIC'S FEET.....6.95
No. 36	桂 侯 牛 肠 時 菜	SEASON VEGETABLES w/SEEF STEW.....6.95

雲 吞 麵		Noodles in Soup
No. 37	鮮 蟹 番 茄	WON TON SOUP.....3.95
No. 38	鮮 蟹 番 茄	WON TON & NOODLES.....3.95
No. 39	燒 鴨 番 茄	WON TON NOODLES w/ROASTED DUCK (Bowl).....5.95
No. 40	叉 烤 番 茄	WON TON NOODLES w/ B.B.Q. PORK.....5.95
No. 41	牛 肉 番 茄	WON TON NOODLES w/ BEEF STEW.....5.95
No. 42	牛 肉 番 茄	WON TON NOODLES w/ BEEF ORGANS.....5.95
No. 43	豬 手 番 茄	WON TON NOODLES w/ PIC'S FEET.....5.95
No. 44	上 湯 番 茄	BIG DUMPLING IN SUPREME SOUP.....4.95
No. 45	水 級 番 茄	NOODLES w/ ROASTED DUCK.....4.95
No. 46	燒 鴨 番 茄	NOODLES w/ B.B.Q. PORK.....4.95
No. 47	叉 烤 番 茄	NOODLES w/ PIC'S FEET.....4.95
No. 48	南 乳 肉 番 茄	NOODLES w/ BEEF STEW.....4.95
No. 49	桂 侯 牛 肠 番 茄	NOODLES w/ BEEF STEW.....4.95
No. 50	南 乳 牛 肠 番 茄	FISH BALL & MEAT BALL NOODLES.....5.95
No. 51	上 湯 菜 河 番 茄	RICE NOODLES & TENDER GREEN.....3.95
No. 52	魚 蛋 番 茄	RICE NOODLES w/ FISH BALL.....4.95

		Braised Noodles			
No. 53	蠔 油 麵	麵	BRAISED NOODLES w/ OYSTER SAUCE	4.95	DIM SUM
No. 54	牛 脾 麵	麵	BRAISED NOODLES w/ BEEF ORGANS	5.95	DIM SUM
No. 55	炸 脾 麵	麵	BRAISED NOODLES w/ HOT MEAT SAUCE	5.95	DIM SUM
No. 56	牛 脆 麵	麵	BRAISED NOODLES w/ BEEF STEW	5.95	DIM SUM
No. 57	叉 烤 麵	麵	BRAISED NOODLES w/ B.B.Q. PORK (Plate)	5.95	DIM SUM
No. 58	豬 手 麵	麵	BRAISED NOODLES w/ PIG'S FEET	5.95	DIM SUM
		Barbecued Items			
No. 59	燒 火 肉	肉	ROAST PORK	6.95	DIM SUM
No. 60	蜜 汁 叉 烤	肉	B.B.Q. PORK	6.95	DIM SUM
No. 61	燒 脾 骨	骨	B.B.Q. SPARERIBS	6.95	DIM SUM
No. 62	明 燒 火 雞	雞	ROAST DUCK	6.95	DIM SUM
No. 63	火 鴨 油 雞	雞	ROAST DUCK & SOY SAUCE CHICKEN	6.95	DIM SUM
No. 64	鹹水鴨翼，鴨腳		SPECIAL SAUCE DUCK WING & DUCK FEET	5.95	DIM SUM
		Chow Mein & Chow Fun			
No. 65	菜 心 牛 肉 炒 麵	麵	BEEF w/ CHINESE GREEN CHOW MEIN	5.95	DIM SUM
No. 66	蕃 茄 牛 肉 炒 麵	麵	BEEF w/ TOMATO CHOW MEIN	5.95	DIM SUM
No. 67	咖 哇 牛 肉 炒 麵	麵	CURRY BEEF STEW CHOW MEIN	5.95	DIM SUM
No. 68	肉 緣 炒 麵	麵	SHREDDED PORK CHOW MEIN	5.95	DIM SUM
No. 69	菜 心 雞 蛋 炒 麵	麵	CHICKEN w/ CHINESE GREEN CHOW MEIN	5.95	DIM SUM
No. 70	菜 心 椒 蛋 炒 麵	麵	SHRIMP w/ CHINESE GREEN CHOW MEIN	6.95	DIM SUM
No. 71	八 珍 炒 麵	麵	EIGHT PRECIOUS INGREDIENTS CHOW MEIN	6.95	DIM SUM
No. 72	蟹 肉 鮮 菜 炒 麵	麵	CRAB MEAT w/ FRESH STRAW MUSHROOM	5.95	DIM SUM
No. 73	干 炒 牛 河	河	LOW MEIN	5.95	DIM SUM
No. 74	豉 椒 牛 河	河	BEEF w/ GREEN PEPPER CHOW FUN	5.95	DIM SUM
No. 75	星 洲 炒 米 粉	粉	SING CHOW FRIED RICE NOODLE (Hot & Spicy)	5.95	DIM SUM
		Rice Plates			
No. 76	蛋 牛 肉 煲 飯	飯	BEEF w/ (RAW) EGG OVER RICE	4.95	DIM SUM
No. 77	滑 蛋 牛 肉 煲 飯	飯	BEEF w/ SCRAMBLED EGG OVER RICE	4.95	DIM SUM
No. 78	蕃 茄 牛 肉 煲 飯	飯	BEEF w/ TOMATO OVER RICE	4.95	DIM SUM
No. 79	豆 腐 牛 肉 煲 飯	飯	BEEF w/ BEAN CURD OVER STEAMED RICE	4.95	DIM SUM
No. 80	牛 肉 炒 牛 什 飯	飯	MINCED BEEF w/ LETTUCE FRIED RICE	5.75	DIM SUM
No. 81	柱 棒 牛 什 飯	飯	ASSORTED BEEF ORGANS w/ SPECIAL SAUCE	4.95	DIM SUM
No. 82	原 汁 牛 脆 飯	飯	STEAMED BEEF w/ ORIGINAL JUICE OVER RICE	4.95	DIM SUM
No. 83	咖 哇 牛 脆 飯	飯	CURRY BEEF STEW OVER RICE	4.95	DIM SUM
No. 84	鮑 菜 排 骨 飯	飯	SPARERIBS w/ SOUP VEGETABLES OVER RICE	4.95	DIM SUM
No. 85	豆 腐 豬 脚 飯	飯	B.B.Q. PORK w/ BEAN CURD OVER RICE	4.95	DIM SUM
No. 86	茄 汁 雞 脚 飯	飯	CHICKEN IN TOMATO SAUCE OVER RICE	4.95	DIM SUM
No. 87	北 廉 雞 滑 雞 飯	飯	CHICKEN IN CHINESE MUSHROOM OVER RICE	4.95	DIM SUM
No. 88	菜 心 滑 雞 飯	飯	SHRIMP w/ CHINESE GREEN OVER RICE	6.95	DIM SUM
No. 89	椒 仁 炒 雞 飯	飯	SHRIMP FRIED RICE	5.95	DIM SUM
No. 90	酸 菜 鮮 肉 炒 飯	飯	QUID w/ SOUR VEGETABLE OVER RICE	6.95	DIM SUM
No. 91	腸 潤 州 炒 飯	飯	YANG CHOW FRIED RICE	5.95	DIM SUM
No. 92	臘 腸 油 雞 飯	飯	CHINESE SAUSAGE & SOY SAUCE CHICKEN OVER RICE	5.95	DIM SUM
		Rice in Bowl			
No. 93	玫瑰 油 雞 飯	飯	SOY SAUCE CHICKEN OVER STEAMED RICE	4.95	DIM SUM
No. 94	油 雞 火 鴨 飯	飯	SOY SAUCE CHICKEN & ROAST DUCK OVER RICE	5.95	DIM SUM
No. 95	明 燒 火 鴨 飯	飯	ROAST DUCK OVER STEAMED RICE	4.95	DIM SUM
No. 96	火 鴨 叉 烤 飯	飯	ROAST DUCK & B.B.Q. PORK OVER RICE	5.95	DIM SUM
No. 97	蜜 汁 叉 烤 飯	飯	B.B.Q. PORK OVER RICE	4.95	DIM SUM
No. 98	豉 椒 排 骨 飯	飯	B.B.Q. SPARERIBS w/ SOY SAUCE OVER RICE	4.95	DIM SUM
No. 99	油 雞 火 鴨 飯	飯	SOY SAUCE CHICKEN & B.B.Q. PORK OVER RICE	5.95	DIM SUM
No. 100	明 燒 猪 飯	飯	ROAST PORK OVER STEAMED RICE	4.95	DIM SUM

高質粉、麵、飯 Fried Rice Noodle

鴛 鴦 炒 飯	
Yuan Yang Fried Rice	\$12.50
福 建 炒 飯	
Fujian Fried Rice	\$11.50
這 柱 海 鮮 蛋 白 炒 飯	
Dry Scallop, Seafood, Egg-White Fried Rice	\$11.50
烏 州 炒 飯	
Yangzhou Fried Rice	\$9.50
鯧 魚 雞 粒 炒 飯	
Chicken w/ Salted Fish Fried Rice	\$9.50
星 洲 炒 米 粉	
Singapore Style Rice Noodle	\$9.50
雪 菜 牛 肉 炒 米	
Brased Rice Noodle w/ Beef & Preserved Vegetable	\$9.50
節 瓜 蛤 米 雞 雞 米	
Brased Rice Noodle w/ Shrimp & Chinese Cucumber	\$9.50
南 海 煎 麵	
South Sea Special Pan Fried Noodle	\$10.50
海 鮮 煎 麵	
Seafood Pan Fried Noodle	\$10.50
黑 板 牛 柳 煎 麵	
Black Pepper Beef Over Pan Fried Noodle	\$10.50
泰 式 炒 麵	
Thai Style Chow Mein	\$9.50
舒 油 皇 雞 絲 炒 麵	
Shredded Chicken Chow Mein	\$9.50
肉 絲 煎 麵	
Shredded Pork Pan Fried Noodle	\$9.50
蒜 香 豆 油 皇 炒 麵	
Garlic & Soy Sauce Chow Mein	\$8.50

X O 醬 海 鮮 炒 河	
XO Sauce Seafood Chow Fun	\$11.50
乾 炒 牛 河	
Beef Chow Fun	\$9.50
鰆 肉 乾 烧 伊 麵	
Braised Yee Mein w/ Crab Meat	\$11.50
金 銀 雪 豉 排 骨 炒 伊 麵	
Spare Ribs & Enoki Mushrooms In Yee Mein	\$10.50
魚 香 茄 子 炒 伊 麵	
Brased Yee Mein w/ Eggplant In Garlic Sauce	\$9.50
基 王 乾 烧 伊 麵	
Braised Yee Mein w/ Yellow Chives	\$8.50
沙 瓢 海 鮮 湯 烏 冬	
Seafood Udon In Broth	\$11.50
錦 繡 炒 烏 冬	
Combination Stir Fried Udon	\$10.50
鮑 汁 蝦 子 滑 粗 麵	
Shrimp Roe In Abalone Sauce w/ Wide Noodle	\$9.50

生 滾 魚 粥 Porridge

皮 蛋 傳 肉 粥	
Pork & Preserved Egg Porridge	\$5.00
瑤 柱 滑 雞 粥	
Chicken & Dry Scallops Porridge	\$5.50
生 菜 魚 片 粥	
Fresh Fish Porridge w/ Lettuce	\$6.00
生 滾 牛 肉 粥	
Beef Porridge	\$5.00
鮮 魚 頭 腸 粥	
Fish Head Porridge	\$5.00
瑤 柱 大 親 粥	
Dry Scallop & Fresh Clam Porridge	\$6.00

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特 級 茶 皇 每 位 Superior Emperor \$3/person

綠 茶 王	Superior Green Tea
烏 龍 茶	Spring Green Tea
秀 眉	An-Xi Tikuanyin
雲 南 普 茶	Fujian Dragon Pearls
菊 花	Dragon Well

花 梅 参	America Ginseng
武 肯 香	Tikuanyin
白 牡 丹	White Jasmine
茉 莉 白 茉 莉	Silver Tip Jasmine

茶 每 位 (Emperor) \$2/person

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菊	

★★★★★ 創意頂級點心 \$6.50

Chef's Choice Dim Sums

- 金 沙 黃 金 煉 Fried Oyster W/Egg Yolk
- 蝦 干 雞 豉 A 菜 Dried Shrimp Pumpkin A Lettuce
- XO 勝 瓜 炒 薄 粉 XO Sauce Lotus Root
- XO 什 茄 炒 鴨 舌 XO Sauce Duck Tongue
- 椒 鹽 南 瓜 豆 腐 粉 Salt & Pepper Pumpkin & Tofu
- 椒 鹽 南 瓜 豆 腐 粉 Salt & Pepper Pumpkin & Tofu
- 蜜 檬 牛 柳 粉 Honey Pepper Beef Sirloin Cube
- 滿 式 辣 酒 醉 蟹 Spicy Drunken Crabs

特別推介 Kitchen's Special

Lobster

- 龍 蟹 雞 肉 泡 泡 Boston Lobster Served
- (頭 滾 第 / 尾 滾 第) Two Course (Porridge & Noodle) \$19.99
- 旨 酒 鮮 肉 黑 鮑 Black Bass Served
- 頭 滾 第 / 尾 滾 第 Two Course (Porridge & Noodle) \$14.99
- 貴 妃 鮑 滾 第 Surf Clam Porridge \$6.50
- 貴 妃 鮑 滾 第 Surf Clam Over Egg Noodles 6.50
- XO 香 茄 雞 豉 豉 粉 XO Sauce & Diced Vegetable Chow Fun 9.00
- 什 茄 肉 牛 腓 伊 鐵 Mix Mushroom & Beef E-Mein 11.00
- 鍋 繼 炒 年 糕 Combination Stir-Fry Rice Cake 12.00

精美點心 Southern Dim Sum

Vegetarian

- 鮑魚燒賣皇 (特點) Abalone Siu Mai (SP)
- 魚翅皇 (特點) Shark's Fin Har Gow (SP)
- 蝦 腹 (大) Shrimp Dumpling (Har Gow) (L)
- 燒 費 (中) Pork Dumpling (Har Gow) (M) Siu Mai
- 蜜汁叉燒餃 (小) Steamed BBQ Pork Bun (S)
- 山竹牛肉餃 (小) Steamed Beef Ball (S)
- 蒸 雞 腿 (小) Steamed Chicken Feet (S)
- 燙皇鮮竹卷 (中) Bean Curd Skin Roll (M)
- 香煎生菜果 (中) Pan Fried Chives Dumpling (M)
- 蝶巢香芋角 (中) Bee's Nest Taro Puff (M)
- 沙律明蝦角 (大) Deep Fried Shrimp Dumpling w/ Salad Sauce (L)
- 煎 雞 青 榨 (大) Shrimp Stuffed Green Pepper (L)
- 安蝦皮水角 (中) Fried Rice Puff w/ Mincd Pork (M)
- 潮 州 粉 果 (中) Dumpling in ZhiZhou Style (M)
- 蝦蓉菠菜餃 (中) Spinach Shrimp Dumpling (M)
- 豉汁蒸排骨 (小) Pork Ribs in Black Bean Sauce (S)
- 蓮柱糯米雞 (大) Sticky Rice in Lotus Leaf (L)
- 百花碌茄子 (大) Shrimp Stuffed Eggplant (L)
- 生 雞 鍋 餃 (中) Pot Sticker (M)
- 香煎蘿蔔糕 (小) Pan Fried Turnip Cake (S)
- 焗叉燒餽 (中) Baked BBQ Pork Bun (M)
- 脆 皮 春 卷 (小) Crispy Spring (S) Roll
- 香煎芋頭糕 (中) Pan Fried Taro Cake (M)
- 上海小籠包 (中) Shanghai Style Pork Dumpling (M)
- 生煎菜肉餃 (中) Pan-Fried Vegetable Pork Bun (M)

素點心 Vegetarian

Rice Noodle Roll

- 羅漢齊鵝 粉 (大) Braised Rice Noodle Roll (L)
- 港 式 炸 兩 (大) Chinese Donut Rice Noodle Roll (L)
- 油 鑊 炸 白 菜 道 (中) Boiled Baby Boy Choy (SP)
- 樣 油 芥 蘭 (中) Chinese Broccoli in Oyster Sauce (SP)
- 素 蒜 雞 腹 (中) Smoked Layer Bear Cur. (SP)
- 蒜 蒜 甜 豆 (中) Garlic Sweet Pea (SP)
- 乾 扇 四 季 豆 (中) String Bean in Garlic Sauce (SP)
- 油 沫 水 豆 腐 (中) Soya Tofu (SP)

各式腸粉 Rice Noodle Roll

- 蜜 蜜 叉 燒 腸 粉 (大) BBQ Pork Rice Noodle (L)
- 鮮 蛋 腸 粉 (大) Shrimp Rice Noodle Roll (L)
- 滑 牛 肉 腸 粉 (大) Beef Rice Noodle Roll (L)
- 韭 黃 帶 葱 腸 粉 (大) Scallop & Chives Rice Noodle Roll (L)

甜點心 Dessert

- 香 芒 布 匣 (中) Mango Pudding (M)
- 黑 沙 湯 圓 (中) Black Sesame Sweet Ball (M)
- 蛋 鑊 (中) Egg Custard Tart (M)
- 蒸 蛋 鑊 (中) Steam Egg Custard Bun (M)
- 香 麻 瓜 墩 (中) Sesame Seed Ball (M)
- 山 水 豆 腐 球 (中) Bean Curd In Syrup (S)
- 綠 茶 干 層 餅 (中) Green Tea Layered Caked (M)
- 蒸 蕃 乳 皇 餅 (中) Baked Egg Custard Bun (M)
- 龜 荸 膏 (中) Chinese Herb Jelly (M)
- 椰 青 水 晶 球 (小) Coconut Jello (S)
- 南 瓜 蛋 (中) Pumpkin Puff (M)

廚師推介 Chef's Special

- 魚 翅 煙 湯 餃 (中) Shark's Fin Dumpling in Broth (SP)
- 沙 律 海 鮮 卷 (中) Seafood Roll w/ Salad Sauce (SP)
- 椒 鹽 鮑 魷 (中) Salt & Pepper Sea Bass (SP)
- 椒 鹽 雞 翼 (中) Salt & Pepper Chicken Wings (SP)
- 鮮 蝦 煎 腊 皮 卷 (中) Pan Fried Bean Curd Roll w/ Shrimp (SP)
- 椒 鹽 中 雞 (中) Salt & Pepper Shrimp (SP)
- 椒 鹽 鮮 蟹 (中) Salt & Pepper Squid (SP)
- 蒜 茄 貴 妃 (中) Poach / Garlic Surf Clam (SP)
- 餃 雞 豆 腐 (中) Stuffed Tofu in Black Bean Sauce (SP)
- XO 香 茄 腸 粉 (中) XO Sauce Rice Noodle (SP)
- 白 炖 牛 腊 (大) Steamed Beef Tripe (L)
- 麻 辣 雞 吞 Hot Chili Won Ton (10pcs) \$6.00
- 上 湯 水 餃 Supreme Broth Dumpling (8pcs) \$7.50
- 紙 包 雞 (大) Foil Wrap Chicken (L)

燒味推介 BBQ

- 海 草 八 爪 魚 (中) Seaweed & Baby Octopus (SP)
- 滷 水 鴨 舌 (中) Soya Duck Tongue (SP)
- 滷 水 鴨 翼 (中) Soya Duck Wings (SP)
- 燒 排 骨 (中) BBQ Spare Ribs (SP)
- 五 香 牛 肉 (中) Soya Sliced Beef (SP)
- 蜜 汁 叉 烤 (中) BBQ Pork (SP)
- 燒 鴨 (中) Roasted Duck (SP)
- 白 雪 鳳 爪 (中) Cold Chicken Feet (SP)
- 花 雞 醉 雞 (中) Drunken Chicken (SP)
- 海 莖 雞 腿 (中) Sliced Cold Pork Shank w/ Jelly Fish (SP)

10席以上優惠：
1. 免費敬茶儀式
2. 提供簽名蛋糕檯
3. 免切蛋糕服務
4. 自帶洋酒免收開瓶費
5. 提供每席名茶
6. 提供席前頭檯(花生, 泡茶等)

20席以上優惠再加
7. 每席1升7-up, Cider 各一瓶
8. 每席獲贈加州紅酒一瓶
9. 提供音響設備和麥克風
10. 提供DVD/平面電視播放設備
11. 提供舞池
12. 提供新娘化妝間

30席以上優惠再加
13. 半價試菜宴席一圓
14. 可獲贈送現金券 \$100
15. 香檳酒一支(祝酒用)
16. 提供婚紗照專用畫架
17. 提供宴會花單位二個
18. 奉送嘉賓名冊

以上優惠只限于現金
以上酒席供十位享用，另加收服務費15%

南海漁村海鮮茶寮

South Sea Seafood Village
1420 Irving St., San Francisco, CA 94122
Tel: 415-665-8210 Fax: 415-665-8215



龍鳳呈祥
\$498
南海大拼盤
燒雲腿拼雙鮮片
百花煎蠻帶子
紅燒大生翅
金銀鮮鮑脯豆苗底
北京片皮鴨
腰花上湯燙雙龍蝦
清蒸游水魚
鴛鴦海鮮飯
甜意絲絲
美點雙輝

金玉滿堂宴
\$588
日式沙律蝦拼盤
蟹皇扒大豆苗
金銀象拔蚌
紅燒鮑翅
翡翠鮑脯鵝掌
上湯片皮鴨
古法蒸游水魚
芝士牛油焗雙龍蝦
生炒糯米飯
花旗參雙魚滋雪蛤
羊城美點雙輝

豪門夜宴
\$628
大紅乳豬拼盤
多子瑤柱脯
蘭度黃耳炒珊瑚貴妃蚌
原盅雞油燉鮑翅
金銀鮮鮑脯
花雕醉鷄皇(貳隻)
火腿菲焗雙龍蝦
原條麒麟斑
海鮮瑤柱蛋白炒飯
脆皮西米蓮茸布甸
美點雙輝

For: 10 Table & up

Free:

1. Tea Ceremony
2. Sign-In Table & Cake Table
3. Cake Cutting & Serving Fee
4. Corkage Fee (Self Provide Alcohol)
5. Supreme Tea for Each Table
6. Appetizers Before Diner
(Peanuts, Preserved Veg.)

For: 20 Tables & up

7. 1-liter 7 up - Apple Cider for Each Table
8. California Red Wine 1 - Bottle for Each Table
9. Sound Systems & Microphones
10. Slide Show Equipments
(DVD Player, Flat Screen TV)
11. Dance Floor
12. Changing Room

For: 30 Tables

13. 50% off on Sample Banquet Menu (1 Table only)
14. \$100 Gift Certificate
15. Champagne (Sparkling Wine)
1 Bottle Only for Toasting
16. Provide Wedding Picture Frame Holder
17. Parking for Wedding Car (Up to 2 spaces)
18. Guest Sign-In Red Cloth

*Above Discount cash only
For 10 Persons, 15% Service Charge will be added on Total Bill.*

Prices Subject to Change Without Notice

南海漁村海鮮茶寮

South Sea Seafood Village
1420 Irving St., San Francisco, CA 94122
Tel: 415-665-8210 Fax: 415-665-8215



Menu \$498

South Sea Special Appetizer
Sauted Clams with Chinese Ham
Pan-Fried Stuffed Scallops
Braised Supreme Shark's Fin Soup
Golden Silver Abalone with PeaSprout
Peking Duck
Baked Lobster with Minced Ham
Steamed Live Fish
Yuan Yang Seafood Fried Rice
Sweet Sensation
Miniature Cookies

Menu \$588

Japanese Style Shrimps Salad
Crab Egg over Pea Sprout
Geo-duck Clam Served in Two Ways
Braised Shark Fin in
Chef's Special Broth
Sliced Abalone w/Goose Feet & Vegetables
Shanghai Crispy Duck
Steamed Live Fish
Baked Lobster w/ Cheese & Butter
Fried Sticky Rice
Double Boiled Snow Frogs Egg w/ Ginseng
Chinese Sweet Pastry

Menu \$628

Roasted Suckling Pig
Combination Platter
Dry Scallops & Garlic Over Fresh Vegetable
Surf Clams & Prawn Stir-Fry w/Tender Broccoli
Shark's Fin Soup w/ Chicken
Fresh Abalone w/ Sea Cucumber & Fish Maw
Drunken Squab (Two)
Double Main Lobster Baked in Minced Ham
Stem Rock-Cod w/ Shitaki Mushroom & Slice Ham
Seafood Fried Rice w/ Dried Scallop & Egg White
Tapioca Lotus Paste Pudding
Chef's Special Dessert

Please order in advance

南 海 漢
SOUTH SEA SEAFOOD VILLAGE
南海漁村海鮮茶寮

1420 Irving Street,
San Francisco, CA 94122
415-665-8210
www.southseaseafoodvillage.com



最有品味的富豪飯堂
最豪華的鑽石酒家
美女泡茶、美女招待、
皇帝式享受，邊間茶樓咁巴閉？

慶祝八周年，一路發破天荒大酬賓
富 豪 夜 宴

原價\$988 半價酬賓 \$498 再加送\$425 禮品及禮券

南海拼盤
原盅佛跳牆 (十安魚)
原條麒麟斑
腿茸上湯焗雙龍
南海霸王蟹
原隻脆皮糯米雞
日本花菇扒豆苗
金菇瑤柱伊麵
瑤柱蛋白炒飯
花旗參燉紅蓮

十大贈送

- 鐵觀音皇茶一盒(價值\$60)
- 紅酒一支(\$25)
- 汽水兩支(價值\$10)
- 餐前小食(\$20)
- 餐前點心拼盤(價值\$30)
- 餐後生果拼盤(價值\$10)
- 自帶洋酒免開瓶費(價值\$15)
- 高級茶皇一壺(價值\$30)
- 送雄明水族購物券(\$25)
- 送萬年紅木傢俱購物券一張
\$200(只購物買紅木傢俱)
(以上禮品不可作現金兌換)

(酬賓賞素夜宴每天只限十席，歡迎預定)



南海漁村海鮮茶寮

South Sea Seafood Village
1420 Irving St., San Francisco, CA 94122.
Tel: 415-665-8210 Fax: 415-665-8215

片鴨龍蝦餐

\$98.00

南海拼盤
足料靚湯
北京片皮鴨貳食
蒜茸蒸龍蝦粉絲底
瑤柱金銀蛋菠菜
香煎銀雪魚
精彩甜品

(供5-6位用)

Peking Duck Dinner Set

\$98.00

South Sea Special Appetizers
Soup of the Day
Peking Duck Served Two Ways
Steamed Lobster w/Vermicelli & Garlic Sauce
Dry Scallops over Spinach & Preserved Egg
Pan Fried Sea Bass
Dessert

(For 5-6 person)

二人套餐

(每位\$17.99, 兩位起)

Dinner For Two

\$17.99 per person/Min 2 person

雞鬆生菜片
蟹肉粟米羹
碧桃蝦球
碧綠川醬牛
楊州炒飯
香芒布甸

Minced Chicken Lettuce Wraps
Crab Meat w/ Corn Soup
Prawns w/ Glazed Walnuts
Szechuan Beef
Yangzhou Fried Rice
Mango Pudding



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www.s
菜片海鮮捲
竹笙金菰瑤柱羹
沙爹花枝雞球
桂林炸蝦丸
北菰隻寶蔬
脆皮炸子雞
鴨城辣椒蟹1隻(跟饅頭)
油浸大排魚
揚州炒飯
精彩甜品
\$208.00

燒味	大盤	拼翅
鮑羅	萬萬	有貝
XO	醬炒	雙球
合	桃蝦	球
竹	笙扒	鴛鴦
南	海吊	燒雞
薑	葱焗	雙蟹
干	煎龍	利
蝦	子干	燒伊麵
甜	意綿	綿綿

\$200.00 (只供三席下)

盤帶鉗翅鴨鷀魚飯
拼球蟹肉菰皮龍魚飯
大蝦醃蟹花片焗游海
鱠捲花燒綠京湯蒸寶
錦貳百紅碧北上清八
子片或幸

\$398.00 (只供三席下)

酒廠供土位用，易加服發電 15

良朋歡聚宴

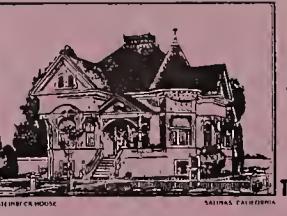
Assorted Barbecued Platter
Shark's Fin & Seafood Soup
Sautéed Scallops in XO Sauce
Glazed Walnut Prawns
Bamboo Pith over Fresh Vegetables
South Sea Roasted Chicken
Ginger Scallion Baked Crabs
Deep Fried Flounder
Brasied Yee Mein w/ Shrimp Roe
Sweet & Sour Fish

\$268.00 (Maximum 3 tables)

富貴龍鳳宴
Appetizers Combo Plate
Sautéed Scallops and Prawns in Pine Nut
Fried Stuffed Crab Claws
Braised Shark's Fin w/ Crab Meat
Sliced Abalone w/ Vegetables & Black Mushroom
Peking Duck
Baked Lobster in Super Broth
Steamed Live Fish
Seafood Fried Rice or Braised Yee-Mein
Sweet Sensation

\$398.00 (Maximum 3 tables)
For 10 Persons, 15% service charge will be added on total bill.

RESERVATIONS: (408) 424-2735
 Luncheon Served Monday - Friday
 Twice Daily at 11:45 a.m. & 1:15 p.m.
 RESERVATIONS HELD 15 MINUTES
 Luncheon: \$5.50. Dessert: \$2.00
 Coffee, Tea & Milk 50¢
 Wine & Beer Available



THE Steinbeck House
 132 CENTRAL AVENUE
 SALINAS, CALIFORNIA 93901

The BEST CELLAR GIFT SHOP
 Open Monday thru Friday
 11 a.m. until 3 p.m.

FEBRUARY 1989

Monday	Tuesday	Wednesday	Thursday	Friday
		Green Salad CORNISH PASTIES Harvest Apple Pie 1	Garden Vegetable Soup ** POULET de BROCCOLI Apricot Chiffon Pie 2	Green Salad * HAM SPINACH CREPES ** Lemon Cream Cake 3
* Zucchini Bisque ** CHEESE SOUFFLE * Praline Cheesecake 6	Cauliflower Pea Salad CHICKEN/HAM ala SUISSE Lemon Meringue Pie 7	* Tomato Bouillon Soup * RATATOUILLE CREPES * Ice Cream Cake 8	* Creamy Lettuce Soup PUEBLO CHICKEN Banana Coconut Torte 9	French Onion Soup HAM/ZUCCHINI PUFF Frozen Choco-Torte 10
Chicken/Ginger Soup * EMPANADA QUICHE Frozen Choco-Torte 13	Garden Vegetable Soup BOEUF BRIOCHE * Raspberry Cheesecake 14	Green Salad GABILAN CHICKEN Black Forest Cheesecake 15	* Creamy Lettuce Soup ** VEGETABLE LASAGNA * Ice Cream Cake 16	Molded Beet Salad LETTUCE BUNDLES Heavenly Pineapple Dessert 17
** SPINACH LASAGNA Creamy Coconut Cheesecake 20	Sunshine Carrot Salad ** POULET de BROCCOLI Lemon Meringue Pie 21	French Onion Soup HAM/ZUCCHINI PUFF * Luscious Ice Cream Pie 22	Green Salad PASTA ITALIANO ** Frozen Almond Choco-Mousse 23	Garden Vegetable Soup BOEUF BRIOCHE Lemon Custard Ice Cream Pie 24
Borscht FLORENTINE CHEESE TART Lemon Custard Ice Cream Pie 27	Creamy Celery Soup * CANNELLONI Banana Coconut Torte 28			SOUP AND SALAD AVAILABLE

NO SUBSTITUTIONS
 MENU SUBJECT TO CHANGE
 * FROM STEINBECK HOUSE COOKBOOK
 ** ON RECIPE CARD

The Steinbeck House is also available for
 Private Parties, Brunches, Dinners, Receptions, etc.
 Phone (408) 424-2735 for details.

straits cafe

since 1981

7060

to enjoy the wealth of flavors singapore has to offer we encourage you to share

3300 Geary St
SF 668-1783

appetizers

GRILLED OYSTERS

\$1.50 ea.

preston point oysters with blue ginger marmalade

WOK ROASTED MUSSELS

\$8.95

cracked pepper, garlic, and butter glazed

ROTI PRATA

\$3.95

grilled indian bread served with a curry dipping sauce

MURTABAK

\$6.95

roti prata filled with spiced minced beef and onions,
served with a curry dipping sauce

SAMOSA

\$6.25

vegetarian curry savouries delicately wrapped
and served with a garlic chili sauce

POH PIA

\$6.25

fresh spring rolls with carrots, jicama, chinese sausage,
egg, and prawns, served with a spicy plum sauce

KWAY PAI TI

\$6.25

dainty pastry shells filled with jicama, carrots, and
prawns topped with our special chili sauce

SATAY AYAM

\$7.50

skewers of grilled chicken
served with a spicy peanut sauce

SATAY LAMB

\$8.50

skewers of grilled lamb
served with a spicy peanut sauce

SAMPLE PLATTER

\$9.95

satay, samosa, oysters, and kway tai ti

soup & salad

SOUP KAMBING

\$3.50

hearty indian lamb soup, with french bread croutons

BAK KU TEH

\$3.50

full-flavored spare-rib herb tea soup with chinese crullers

SOTO AYAM

\$3.50

singapore aromatic chicken soup

GADO-GADO

\$8.95

large platter of assorted vegetables with sweet and spicy peanut sauce

ROJAH

\$7.50

(an acquired taste)
cucumber, jicama, pineapple, beansprouts, and chinese crullers
roasted in a spicy prawn-paste dressing

STRAITS CHICKEN SALAD

\$9.95

grilled chicken breast filet on a bed of mixed baby greens,
tossed in our house dressing

YU SANG

\$11.95

(with/without chili) \$7.95
ahi tuna sashimi with mixed greens, pickled ginger, and shallots tossed
in ginger-plum dressing and topped with crispy faro root

noodles & past

LAKSA

\$8.25

spicy curry soup with rice noodles, prawns, beansprouts, and fish cake

MEE SIAM

\$8.25

vermicelli noodles stir fried with singaporean spices topped
with prawns, egg, and a tangy spicy broth

MEE GORENG

\$8.25

spicy indian-style wok fried noodles with tofu, prawns, and potatoes

HAI NAN CHICKEN RICE*

\$7.95

poached chicken served with aromatic rice and a ginger-chili sauce

NASI GORENG

\$7.95

spicy fried coconut rice with prawns and mixed vegetables

(* served room temperature)



poultry

POTONG KARI AYAM \$9.25
singapore-style coconut curry chicken

SPICY BASIL CHICKEN \$9.25
boneless chicken and shiitake mushrooms with basil, lemongrass, and chili

AYAM KALASAN \$11.95
crispy chicken breast fillet topped with a spicy sauce of fresh chili, lemongrass, and garlic

AYAM RENDANG \$12.95
half a juicy chicken simmered in a light curry with garlic, blue ginger, and grated coconut

DUCK KAPITAN \$16.95
marinated grilled duck breast with leg confit

beef & lamb

DAGING PUTRI MANIS \$14.95
singapore spiced grilled beef with a sweet and sour sauce

NYONYA DAGING RENDANG \$10.95
spicy marinated beef simmered in kafir lime leaves

STRAITS-STYLE BEEF \$10.95
tender sauteed beef on a bed of crispy taro root

LAMB KORMA \$14.95
braised lamb shank with tomato, cardomon, and mild white curry

TANDOORI BEEF \$14.95
grilled marinated beef served with madras curry and indian puff bread

seafood

CHILI OCTOPUS \$10.95
octopus sauteed in a chili-garlic sauce

SEAFOOD CURRY \$12.95
mussels, octopus, and prawns in a rich curry with eggplant

SAMBAL UDANG \$12.95
prawns sauteed in a chili-shallot sauce

IKAN GORENG \$16.95
crispy whole fish with a black bean-basil sauce

IKAN PANGANG \$14.95
salmon fillet with pureed fresh chili, lemongrass, garlic, and onion wrapped in a banana leaf and grilled

CHILEAN SEA BASS \$16.95
baked en papillote with ginger, shiitake mushrooms, sweet longan, and rice wine

CHILI CRAB OR BLACK PEPPER CRAB (seasonal)
a singaporean favorite, sauteed in our own special sauce

(fragrant jasmine rice: \$1.00/person)

(sambal belachan 50)

We reserve the right to refuse service to anyone.

For group of six or more: 17.5% gratuity

may be added. Minimum credit card charge \$15.

Not responsible for lost or stolen articles.

LUNCH SPECIAL
MONDAY - SUNDAY (FROM 11:30 A.M. - 3:00 P.M.)
SERVED WITH SOUP OF THE DAY, EGG ROLL, CHINESE SALAD, FRIED RICE, OR STEAMED RICE. FOR TAKE OUT ORDER, SOUP IS NOT INCLUDED

1. 鱼香肉丝	CHICKEN SOFT NOODLE	3.95
2. 素香肉丝	SZECHUAN SHREDDED PORK	3.95
3. 古老肉	SWEET AND SOUR PORK OR CHICKEN	3.95
4. 杏仁鸡	ALMOND CHICKEN	3.95
5. 木须肉	MU SHU PORK (2 ROLLS)	4.95
6. 宫保鸡	KUNG PAO CHICKEN	4.95
7. 腰果鸡	CASHEW CHICKEN	4.95
8. 蘑菇鸡	MUSHROOM CHICKEN	4.95
9. 柠檬鸡	LEMON CHICKEN	4.95
10. 宫保豆腐	BEAN BROCCOLI	4.95
11. 蒜蓉豆	MONGOLIAN BEEF	4.95
12. 宫保牛腩	SZECHUAN SHREDDED BEEF	4.95
13. 宫保三样	KUNG PAO THREE DELIGHT	4.95
14. 拌三样	SAUTED TRIPLE DELIGHT	4.95
15. 宫保虾仁	KUNG PAO SHRIMP	4.95
16. 山楂肉丝	IMPERIAL SHRIMP	4.95
17. 鱼香肉丝	SZECHUAN SHRIMP	4.95
18. 虾仁	SHRIMP LOBSTER SAUCE	4.95
19. 五味鱼片	SLICED FISH IN BLACK BEAN SAUCE	4.95
20. 素香芋头	SZECHUAN SCALLOP	4.95
21. 宫保芋头	KUNG PAO SCALLOP	4.95
22. 素烧茄子	BABY BOK CHOP WITH BLACK MUSHROOM	3.95
23. 素什锦	FEAST (COMBINATION VEGETABLES)	3.95
24. 家常豆腐	FRIED BEAN CURD COUNTRY STYLE	3.95
25. 家常茄子	SZECHUAN EGGPLANT	3.95

CHOW MEIN
(Many vegetables with celery and bean sprouts, crispy noodles on the top)
It is New York Style

101. 鱼香肉丝	CHICKEN CHOW MEIN	5.55
102. 宫保肉丝	BEEF CHOW MEIN	5.55
103. 虾仁炒肉丝	SHRIMP CHOW MEIN	6.55
104. 牛肉炒肉丝	PORK CHOW MEIN	5.55
105. 三鲜炒肉丝	HOUSE SPECIAL CHOW MEIN	6.55

LO MEIN
(Soft noodle and noodle soup)

106. 牛肉炒面	BEEF WITH THICK WHITE RICE NOODLE	6.25
107. 猪肉炒面	CHICKEN WITH SOFT NOODLE	4.95
108. 虾仁炒面	BEEF WITH SOFT NOODLE	4.95
109. 虾仁炒面	SHRIMP WITH SOFT NOODLE	5.55
110. 牛肉炒面	PORK WITH SOFT NOODLE	4.95
111. 三样炒面	HOUSE SPECIAL SOFT NOODLE	5.55
112. 三样炒面	NOODLE WITH BLACK BEAN SAUCE	4.95
113. 三样炒面	SPICY NOODLE SOUP	4.95
114. 三样大汤	HOUSE SPECIAL NOODLE SOUP	4.95
115. 鸡骨汤	CHICKEN NOODLE SOUP	4.95

HOUSE SPECIAL

1. 椒盐脆皮虾	WALNUT CRISP SHRIMP	12.95
2. 椒盐海螺	SHRIMP CRISP海螺	12.95
3. 宫保三样	COMBINATION SEAFOOD SIZZLING PLATTER	10.95
4. 宫保带子	HOUSE SPECIAL SIZZLING PLATE	10.95
5. 椒盐带子	SIZZLING SCALLOPS AND BEEF	10.95
6. 椒盐虾仁	SWEET AND PUNGENT SHRIMP	7.95
7. 椒盐脆皮鸡	SWEET AND PUNGENT CHICKEN	7.95
8. 左宗棠鸡	GARLIC FRIED CHICKEN	7.95
9. 椒盐鸡	GENERAL TAO'S CHICKEN	7.95
10. 椒盐牛腩	TANGERINE BEEF	8.95
11. 椒盐牛肉	GINGER BEEF	8.95
12. 宫保三样	KUNG PAO TRIPLE DELIGHT	8.95
13. 亚香豆芽	DOUBLE SEAFOOD DELIGHT	10.95
14. 宫保两面黄	HOUSE PAN FRIED NOODLES IN SIZZLING PLATTER	8.95
15. 宫保两面黄	STEAMED VEGETABLE DELIGHT	6.95
16. 北京烤鸭	PEKING DUCK	22.95

FRIED RICE

91. 宫保炒饭	B-B-Q PORK FRIED RICE	4.55
92. 宫保炒饭	CHICKEN FRIED RICE	4.55
93. 宫保炒饭	PORK FRIED RICE	4.55
94. 宫保炒饭	BEEF FRIED RICE	4.55
95. 宫保炒饭	EGG FRIED RICE	4.55
96. 宫保炒饭	VEGETABLE FRIED RICE	4.55
97. 宫保炒饭	HOUSE SPECIAL FRIED RICE	5.25
98. 宫保炒饭	SUSHI FRIED RICE	5.25
99. 宫保炒饭	YOUNG CHOW FRIED RICE	5.95
100. 宫保炒饭	STEAMED RICE	0.75

Grand Opening

Szechuan Garden
CHINESE RESTAURANT

琴園

FREE DELIVERY
Minimum \$15.00 Order
Limit 4 Miles \$2.00 Charge for
Over 4 Miles
Catering Available

LUNCH . DINNER
EAT IN - FOOD TO GO

OPEN 7 DAYS
Sun. - Thu. 11:30 am - 9:30 pm
Fri. & Sat. 11:30 am - 10:00 pm

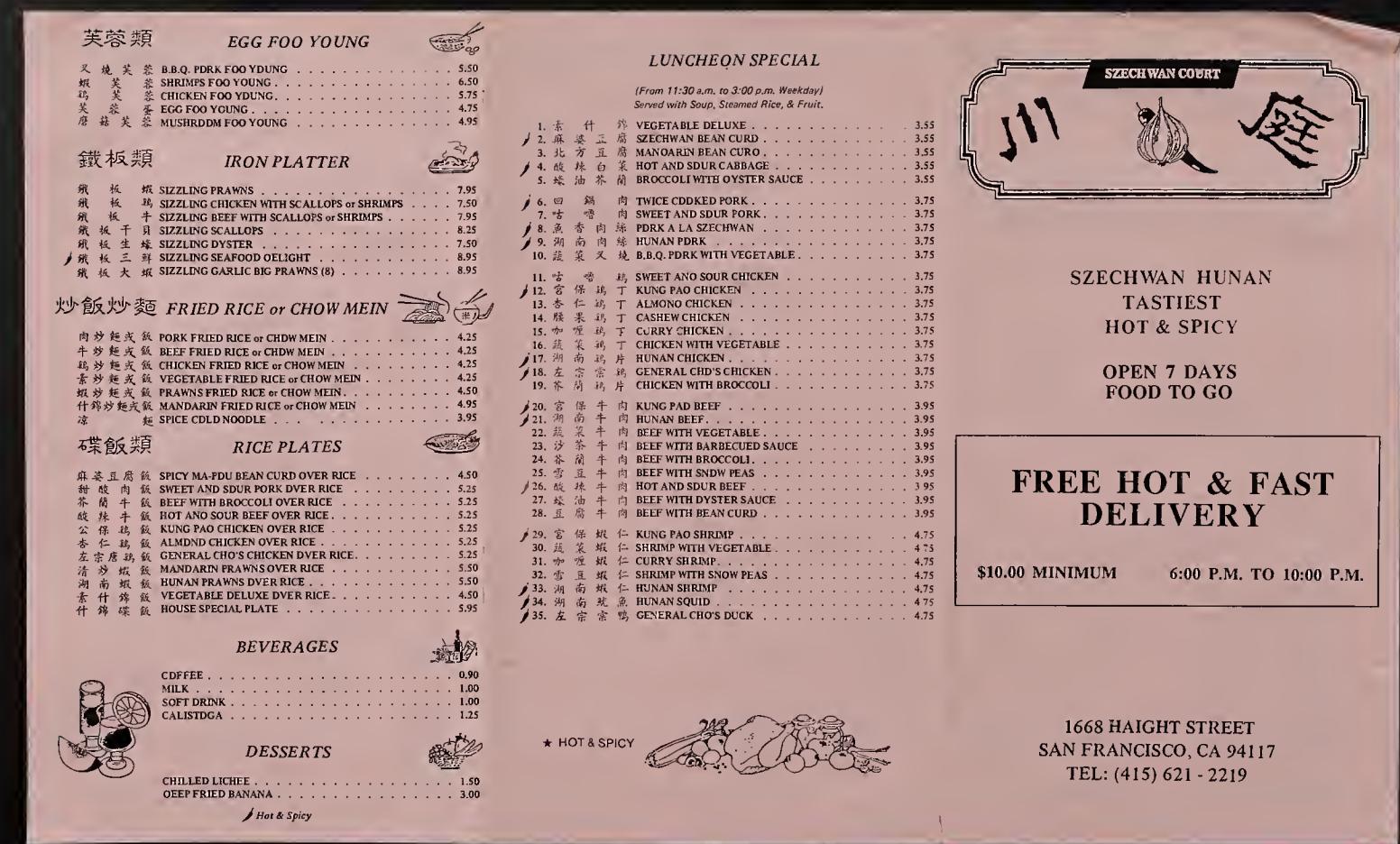
(818) 348-7792

8399 Topanga Canyon Blvd., West Hills, CA 91304
(Topanga & Rosco)
Free Parking in Front

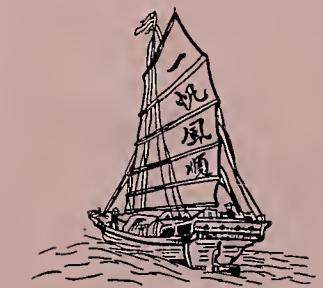
Office Building

W Lumber City N
W. Rosco Topanga Canyon E

APPETIZERS		BEEF		MU SHU	
1. 蔬	素 VEGETABLES EGG POLLS	—	(4) 3.95	*36. 公 保 仔 牛 KUNG PAO BEEF	7.25
2. 紙	紙 包 雞 PAPER WRAPPED CHICKEN	—	(6) 4.95	*37. 滇 香 牛 肉 SZECHWAN SHREDDED BEEF	7.25
3. 雞	骨 B-B-Q SPARERIBS	—	(4) 4.95	38. 香 正 牛 肉 SLICED BEEF WITH SNOW PEAS	7.25
4. 雞	紙 FRIED SHRIMPS	—	(6) 4.95	39. 乾 豐 牛 肉 MONGOLIAN BEEF	7.25
5. 雞	雲 乾 FRIED WON TON	(10)	3.95	40. 醉 油 牛 肉 BEEF WITH OYSTER SAUCE	7.25
6. 雞	餅 讀 ASSORTED APPETIZERS	—	8.95	41. 客 服 牛 肉 BEEF WITH BROCCOLI	7.25
7. 小	乾 雞 STEAMED TASTY MEAT BUNS	(10)	4.95	42. 青 椒 牛 肉 SLICED BEEF WITH GREEN PEPPER	7.25
8. 紙	乾 雞 PAN FRIED DUMPLINGS	(6)	4.95	43. 立 故 牛 肉 SLICED BEEF IN BLACK BEAN SAUCE	7.25
9. 雞 沙 拉 CHICKEN SALAD	—	3.95	44. 蔬 菜 牛 肉 BEEF WITH VEGETABLES	7.25	
*10. 紅 油 菜 SZECHWAN WON TON	(Wonton with hot sesame sauce)	(8)	45. 吳 冬 牛 肉 BEEF WITH BAMBOO SHOOTS & BLACK MUSHROOM	7.25	
11. 人 魚 肉 B-B-Q PORK	—	4.95			
12. 牛 肉 事 TERIYAKI BEEF	—	4.95			
SOUP		PORK		VEGETABLE	
	1/6 ORDER 1 ORDER				
*13. 酸 椒 雨 HOT AND SOUR SOUP	—	3.95	5.95	79. 千 仔 肉 雨 FEAST (COMBINATION VEGETABLES)	5.75
14. 蛋 花 雨 EGG DROPS SOUP	—	3.95	5.95	80. 炒 豆 皮 雨 SAUTED SPINACH	5.75
15. 萬 雲 雨 WOR WON TON SOUP	—	3.95	5.95	81. 青 豆 油 菜 雨 SAUTED BROCCOLI WITH SNOW PEAS	5.75
16. 鸡 粉 玉 長 湯 CHICKEN WITH CREAM AND CORN SOUP	—	3.95	5.95	82. 雪 花 菜 雨 BROCCOLI WITH OYSTER SAUCE	5.75
17. 三 雞 酒 雨 THREE FLAVOUR SIZZLING RICE SOUP	—	3.95	5.95	*83. 魚 雞 菜 雨 SZECHWAN EGGPLANT	5.75
18. 蒜 薑 姜 湯 CLAM WITH GINGER SOUP	—	6.25		*84. 魚 雞 菜 雨 MA PO BRAIN CURD	5.75
19. 川 湯 魚 肉 SLICED FISH WITH GINGER SOUP	—	6.25		85. 魚 雞 菜 雨 TENDER SOFT BEAN CURD IN SZECHWAN SAUCE WITH MEAT (or without meat)	5.75
20. 海 鮮 雨 SEAFOOD CHOWDER SOUP	—	6.25		86. 雞 豆 腐 雨 BRAISED BEAN CURD	5.75
POULTRY		SEAFOOD		HOUSE DINNER	
21. 香 仁 雞 丁 ALMOND CHICKEN	—	6.95		A. - 9.50 PER PERSON	
22. 香 葵 雞 丁 CASHEW NUTS CHICKEN	—	6.95		(For two or more persons)	
23. 香 榛 雞 丁 WALNUT CHICKEN	—	6.95		SOUPI: DAILY SOUP	
*24. 香 脆 雞 丁 TANGERINE CHICKEN	—	6.95		APPETIZER: FRIED WANTON, EGG POLL, PAPER WRAPPED CHICKEN	
	Crispy chicken in orange peel flavor sauce			ENTREES: ONE SELECTION FOR EACH PERSON, WITH FRIED RICE OR STEAMED RICE	
*25. 公 保 雞 丁 KUNG PAO CHICKEN	—	6.95		1. ALMOND CHICKEN	*5. SZECHWAN SHREDDED PORK
*26. 雪 芥 雞 片 SZECHWAN SLICE CHICKEN	—	6.95		2. SWEET AND SOUR PORK	6. BEEF WITH BROCCOLI
27. 味 韻 雞 片 MOO GOO GAI PAN	—	6.95		3. FEAST (COMBINATION VEGETABLE)	*7. KUNG PAO CHICKEN
28. 古 酸 雞 乾 SWEET AND SOUR CHICKEN	—	6.95		4. HOUSE SPECIAL LO MEIN NOODLE	8. SAUTED TRIPLE DELIGHT
*29. 咖 哩 雞 乾 CURRY CHICKEN	—	6.95			
30. 炸 雞 肉 片 SLICED CHICKEN WITH BLACK AND WHITE MUSHROOM	—	6.95		B. - 11.95 PER PERSON	
31. 茄 素 雞 片 SLICED CHICKEN WITH BROCCOLI	—	6.95		SOUPI: WONTON SOUP	
32. 豆 乾 雞 丁 DICED CHICKEN WITH BLACK BEAN SAUCE	—	6.95		APPETIZER: EGG POLL, FRIED SHRIMP, BARBECUED SPARERIBS	
33. 蔬 菜 雞 丁 CHICKEN WITH VEGETABLE	—	6.95		ENTREES: ONE SELECTION FOR EACH PERSON, WITH FRIED RICE OR STEAMED RICE	
34. 香 鮮 雞 CRISPY DUCK	(HALF) 6.25			1. CASHEW NUTS CHICKEN	
35. 北 京 雞 PEKING DUCK	(WHOLE) 22.95			2. MU SHU CHICKEN	
	(Order in one day advance only)			3. SCALLOPS AND SHRIMP WITH SZECHWAN STYLE	
				4. IMPERIAL SHRIMP (Snow Peas & Broccoli with Garlic Sauce)	
				5. SHRIMP WITH LOBSTER SAUCE	
				6. MONGOLIAN BEEF	
				*7. KUNG PAO TRIPLE DELIGHT	
				8. HOUSE SPECIAL PAN FRIED NOODLE	
* HOT & SPICY		* HOT & SPICY		BEVERAGE	
24-11-19-10-10					



大同酒家



TAI HONG RESTAURANT

WONTON OR NOODLES IN SOUP

馬肉 香 落	Chicken Wonton	3.35
牛 肉 香 落	Beef Wonton	3.35
父 樂 香 落	Pork Wonton	3.35
金 雞 香 落	Wonton Noodles	3.35
牛 肉 香 落	BB.Q Pork Noodles	3.35
父 樂 香 落	Pork Noodles	3.35
搭 牌 萬 葵 落	Tai Hong Wonton	4.50 6.50
蝦 汤 香 落	Shrimp Wonton	5.25

CHOW MEIN, CHOW FUN & RICE NOODLES

牛 肉 沙 麵	Beef Chow Mein	4.75
馬 肉 沙 麵	Chicken Chow Mein	4.75
肉 沙 麵	Pork Chow Mein	4.75
干 沙 牛 肉	Dry Style Beef Chow Fun	4.75
乾 沙 牛 肉	Beef with Black Bean Sauce Chow Fun	4.75
亞 洲 沙 麵	Singapore Style Fried Rice Noodles	5.25
加 沙 麵	Fried Rock Cod Fillet Chow Mein	5.75
花 沙 麵	House Special Chow Mein or Chow Fun	5.75
蝦 沙 麵	Shrimp Chow Mein	5.95

DELICIOUS RICE DISHES

及 沖 芥 菜 飯	Stir Fried Squid with Garlic & Black Beans	3.95
及 沖 芥 菜 飯	Beef with Tender Greens	3.95
及 沖 芥 菜 飯	Pan Fried Rock Cod Fillet with Vegetable	4.50
及 沖 芥 菜 飯	Deep Fried Rock Cod Fillet with Corn	4.50
及 沖 芥 菜 飯	Shrimp with Scrambled Egg	4.95
及 沖 芥 菜 飯	House Special Rice Plate	4.95

COMPLETE DINNERS
Minimum Service For Two or More

A - HONG KONG SPECIAL	B - TAI HONG SPECIAL
9.25 Per Person	11.25 Per Person
Appetizers: Egg Roll, Fried Shrimp	Appetizers: Fried Shrimp, Bobo's Spaghetti, Egg Roll
Soup: "West Lake" Style Beef Soup	Soup: Diced Winter Melon Soup
Main Course: (Each Person has choice of One)	Main Course: (Each Person has choice of One)
1. Sweet & Sour Pork	1. Double Mushrooms with Chicken
2. Pork Chop with Peking Style	2. Chicken with Lemon Sauce (Deboned)
3. Snow Peas with Beef	3. Almond Chicken
4. Sliced Beef with Double Mushrooms	4. Sliced Beef with Oyster Sauce
5. Chicken with Cashew Nuts	5. Sliced Beef with Satay Sauce
6. Kung Pao Chicken	6. Scallops with Garlic & Black Bean Sauce
7. Shrimp with Lobster Sauce	7. Shrimp with Cashew Nuts
Fried Rice	Fried Rice
Tea and Fortune Cookie	Tea and Fortune Cookie

We reserve the right to refuse service to anyone.
Sales Tax will be added to all Trade Items.
Not responsible for lost or stolen Articles.
Checks not accepted. We honor most major credit cards.

Banquet Facilities Free Parking
Finest Chinese Food & Sea Food
Famous Dim-Sum Luncheon
Dinner & Cocktails

845 N. BROADWAY, LOS ANGELES, CA 90012
(213) 485-1052

POULTRY		
葱油米子鸡	Steamed Chicken with Ginger and Green Onion	8.00 15.00
白切肥子鸡	Steamed Chicken (Cold)	8.00 15.00
香煎仔子鸡	Stir Fried Chicken Chinese Style	8.00 15.00
米加味子鸡	Steamed Chicken with Tender Greens	8.00 15.00
金针菇蒸鸡	Steamed Chicken with Ham & Vegetables (Deboned)	9.95 16.00
金针菇蒸鸡	Kung Pao Chicken	6.25
时菜鸡	Sliced Chicken with Tender Greens	6.25
时菜鸡	Sliced Chicken with Green Pepper & Black Bean Sauce	6.25
毛肚鸡	Sliced Chicken with Button Mushrooms	6.25
柠檬鸡	Lemon Chicken (Deboned)	6.25
腰果鸡	Sliced Chicken with Cashew Nuts	6.25
甜酸鸡	Sweet & Sour Chicken	6.75
菠萝鸡	Sliced Chicken with Fresh Pineapple	8.50
酸梅白肉	Squab with Grounded Bean Sauce	8.50
红烧白肉	Deep Fried Squab	8.50
白果白肉	Minced Squab with Bamboo Shoots & Lettuce	8.50
烧鹅	Barbecued Duck Cantonese Style	7.50 14.00
烧乳鸽	Barbecued Duck with Vegetable	9.00 18.00
烧乳鸽	Barbecued Duck with Mixed Vegetable	9.00 18.00
西湖鸭	West Lake Duck	9.00 18.00
西湖鸭	Brined Duck with Pa Chum	10.00 20.00
北京片皮鸭	Peking Roasted Duck (Order in advance)	26.00

VEGETABLE		
螺油菜远	Broccoli with Oyster Sauce	5.25
清炒菜远	Sauted Choy Shum	5.25
青炒豆苗	Sauted Spinach	5.25
螺油豆腐	Bean Curd with Oyster Sauce	5.25
螺油豆苗	Assorted Vegetable	5.25
清炒豆苗	Sauted Asparagus	5.25
螺油豆苗	Snow Peas & Water Chestnuts	5.25
冬菇菜远	Sauted Broccoli & Black Mushrooms	6.75

CHOP SUEY		
素 菜 碟	Vegetable Chop Suey	5.25
素 菜 碟	Beef Chop Suey	5.95
素 菜 碟	Pork Chop Suey	5.95
素 菜 碟	Chicken Chop Suey	5.95

MISCELLANEOUS DISHES		
酥炸鱼豆腐	Deep Fried Bean Curd Stuffed with Minced Fish	4.95
酥炸鱼豆腐	Deep Fried Milk Crepe	4.95
麻婆豆腐	Bean Curd Szechuan Style	4.95
冬菇海参	Sea Cucumber with Black Mushrooms	9.25
红烧海参	Pan Fried Sea Cucumber	9.25
雀巢海参	Assorted Sea Food in Birdnest	10.25
FRIED RICE		
扬州炒饭	"Young Chow" Style Fried Rice	4.50
扬州炒饭	Shrimp Fried Rice	4.50
生炒牛河	Stir Fried Rice with Lettuce	4.50
生炒牛河	Chicken Fried Rice	4.50
火腿炒饭	B.B.Q. Pork Fried Rice	4.50
火腿炒饭	Diced Roast Duck w/Salted Fish Fried Rice	5.50
火腿炒饭	Diced Chicken w/Salted Fish Fried Rice	5.50

頭 檯		APPETIZERS			蝦		SHRIMP			帶 子		SCALLOPS			
燒 烤	拼 盒	Mixed Bar-B-Q Cold Meat Combinations		15.00			白 烹	明 蟹	Boiled Whole Shrimp	時價	Seasonal	雙 拼	帶 子	Double Fried Scallops	
蜜 汁	火 鮑	Barbecued Pork		3.95			椒 滷	明 蟹	*Stir Fried Whole Shrimp with Spicy Salt	時價	Seasonal	豆 豉	帶 子	Stir Fried Scallops with Black Bean Sauce	
燒	前	鮑	Barbecued Scallops		3.95		千 烹	明 蟹	Pan Fried Shrimp (in shell)	時價	Seasonal	青 豉	帶 子	Stir Fried Scallops with Sweet Peas	
燒	烤	雙	Two Bar-B-Q Meat Combinations		5.50		蜜 滷	明 蟹	Fried Shrimp with Walnut in Special Sauce	時價	Seasonal	黑 豉	帶 子	Stir Fried Scallops with Black Bean Sauce	
炸	燒	火 鮑	Deep Fried Shrimp (6 Pcs.)		5.95		宮 保	明 蟹	*Shrimp "Kung Pao" Spicy Hot	時價	Seasonal	美 道	帶 子	Scallops with Tender Green	
炸	春	蛋	Egg Roll		4.25		青 豉	明 蟹	Shrimp with Scrambled Egg	時價	Seasonal	芥 子	三 丝	Stir Fried Scallops with Mushrooms & Water Chestnuts	
炸	蛋	春	Fried Wonton		4.25		蝦	亂	Shrimp with Lobster Sauce	時價	Seasonal	芥 子	三 丝	Pan Fried Scallops with Chicken	
							蝦	毛 雞	Pan Fried Shrimp with Special Made Crystal Milk	時價	Seasonal	現 奶	鮮 味	Pan Fried Scallops with Special Made Crystal Milk	
							龍	鳳	Pan Fried Shrimp with Broccoli	時價	Seasonal	現 奶	鮮 味	Scallops in Birdnest	
							鳳	果	Shrimp with Cashew Nuts	時價	Seasonal			10.75	
							立	鳳	Shrimp with Sweet Peas	時價	Seasonal				
							泡	鳳	Boiled Shrimp	時價	Seasonal				
							泡	鳳	Shrimp with Lemon Sauce	時價	Seasonal				
							泡	鳳	Sizzling Shrimp with Garlic Sauce	時價	Seasonal				
							水	晶	Sauced Crystal Prawns	時價	Seasonal				
湯		SOUP			蟹		CRAB			鮮		SQUID			
海 鮑	湯	Fish Soup with Pork	小	3.75	5.50	9.95	梭	蟹	Crab Meat with Hoisin Sauce in Hot Pot	時價	Seasonal	鮮	鮋	鮮	Deep Fried Fresh Squid
豆 萬	肉	肉 汤	Bean Cake Soup w/Fork	3.75	5.50	9.95	大	千	Dai Chir Crab in Hot Pot	時價	Seasonal	鮋	鮋	鮋	Pan Fried Squid with Garlic & Black Bean Sauce
青 菜	湯	青 菜 汤	Steamed Soup w/Pork	3.75	5.50	9.95	千	蟹	Steamed Crab	時價	Seasonal	鮋	鮋	鮋	Pan Fried Squid with Ginger & Green Onion
綠 蘿	絲	湯	Hot & Sour Soup	3.75	5.50	9.95	大	千	*Crab with Spicy Salt	時價	Seasonal	鮋	鮋	鮋	Pan Fried Squid "Keng Pro"
西 汽	水	內 豪	"West Lake" Style Beef Soup	3.75	5.50	9.95	蟹	蟹	Crab with Tender Green	時價	Seasonal	鮋	鮋	鮋	Pan Fried Squid with Tender Greens
八 豪	海	水 豪	Mixed Sea Food Soup	4.50	6.25	10.75	梭	蟹	*Crab with Spicy Salt	時價	Seasonal	鮋	鮋	鮋	Pan Fried Squid with Spicy Salt
火 烤	水	火 烤	Shredded Duck in Thick Soup	5.50	8.00	14.00	大	千	Pan Fried Squid with Shrimp Sauce	時價	Seasonal	鮋	鮋	鮋	Pan Fried Squid with Shrimp Sauce
火 烤	水	火 烤	Shredded Duck in Thick Soup	5.50	8.00	14.00	千	蟹	Pan Fried Squid with Oyster Sauce	時價	Seasonal	鮋	鮋	鮋	Pan Fried Dried Squid with Shrimp Sauce
鮑 魚	火	鮑 魚	Abalone with Chicken Soup	5.50	8.00	14.00	蟹	蟹	Pan Fried Dried Squid with Oyster Sauce	時價	Seasonal	鮋	鮋	鮋	Pan Fried Dried Squid with Ginger & Green Onion
鮑 魚	火	鮑 魚	Bird's Nest with Shredded Chicken	16.00	28.00	52.00	梭	蟹	Pan Fried Fresh & Dried Squid	時價	Seasonal	鮋	鮋	鮋	Sauteed Fresh and Dried Squid
鮑 魚	火	鮑 魚	Braised Superior Shrimp's Fin Soup	半 只	Person	7.50	大	千							
鮑 魚	火	鮑 魚	Shark's Fin Soup with Shredded Chicken	17.00	30.00	55.00	蟹	蟹							
鮑 魚	火	鮑 魚	Shark's Fin Soup with Crab Meat	18.00	32.00	58.00	梭	蟹							
魚 類		OCEAN AND FRESH WATER ADVENTURES FISH			蟹		CRAB			鮑 魚		BEEF			
石	鮑	Pacific Red Snapper (Rock Cod)					梭	蟹	Braised Whole Abalone with Oyster Sauce	時價	Seasonal	雙	鮑	鮑	Sliced Beef with Double Mushrooms
鮑	鮑	Tilapia					大	千	Steamed Stuffed Abalone	時價	Seasonal	鮑	鮑	鮑	Sliced Beef with Ginger & Green Onion
百	鮑	鮑	Black Bass				千	蟹	Sliced Abalone with Tender Green	時價	Seasonal	鮑	鮑	鮑	Sliced Beef with Sweet Peas
鮑	鮑	鮑	Cat Fish				大	千	Sliced Abalone with Sea Cucumber	時價	Seasonal	鮑	鮑	鮑	Sliced Beef with Sweet Peas
鮑	鮑	鮑	Black Trout				蟹	蟹	Sliced Abalone with Oyster Sauce	時價	Seasonal	鮑	鮑	鮑	Sliced Beef with Tender Greens
魚 片 類		FISH FILLET (ROCK COD, FLOUNDER)			蟹		CRAB			鮑 魚		BEEF			
鮑	魚	Rock Cod Fillet with Vegetable		6.75			白	鮑	Braised Whole Abalone with Oyster Sauce	時價	Seasonal	雙	鮑	鮑	Sliced Beef with Double Mushrooms
鮑	魚	Rock Cod Fillet with Bean Sprouts		6.75			鮑	鮑	Steamed Stuffed Abalone	時價	Seasonal	鮑	鮑	鮑	Sliced Beef with Ginger & Green Onion
鮑	魚	Pan Fried Rock Cod Fillet		6.75			鮑	鮑	Sliced Abalone with Tender Green	時價	Seasonal	鮑	鮑	鮑	Sliced Beef with Sweet Peas
鮑	魚	Pan Fried Rock Cod Fillet with Black Bean Sauce		6.75			鮑	鮑	Sliced Abalone with Sea Cucumber	時價	Seasonal	鮑	鮑	鮑	Sliced Beef with Sweet Peas
鮑	魚	Pan Fried Rock Cod Fillet with White Sauce		6.75			鮑	鮑	Pan Fried Abalone with Oyster Sauce	時價	Seasonal	鮑	鮑	鮑	Sliced Beef with Tender Greens
鮑	魚	Pan Fried Rock Cod Fillet with Lemon Sauce		6.75			鮑	鮑	Pan Fried Abalone with Oyster Sauce	時價	Seasonal	鮑	鮑	鮑	加哩炒牛
鮑	魚	Pan Fried Rock Cod Fillet with Tender Green		9.50			鮑	鮑	Pan Fried Abalone with Oyster Sauce	時價	Seasonal	鮑	鮑	鮑	炒牛
鮑	魚	Pan Fried Rock Cod Fillet with Spicy Salt		10.25			鮑	鮑	Pan Fried Abalone with Oyster Sauce	時價	Seasonal	鮑	鮑	鮑	炒牛
鮑	魚	Pan Fried Rock Cod Fillet with Tender Green		11.00			鮑	鮑	Pan Fried Abalone with Oyster Sauce	時價	Seasonal	鮑	鮑	鮑	炒牛
鮑	魚	Pan Fried Rock Cod Fillet with Deep Fried Bones (Whole Fish)		21.00			鮑	鮑	Pan Fried Abalone with Oyster Sauce	時價	Seasonal	鮑	鮑	鮑	炒牛
龍 蝦		LOBSTER			蟹		CRAB			鮑 魚		BEEF			
鮑	鮑	Lobster Salad (Order in advance)					白	鮑	Boiled Oyster with Soy Sauce	時價	Seasonal	雙	鮑	鮑	Sliced Beef with Double Mushrooms
鮑	鮑	Steamed Lobster					鮑	鮑	Pan Fried Stuffed Abalone	時價	Seasonal	鮑	鮑	鮑	Sliced Beef with Ginger & Green Onion
鮑	鮑	Stir Fried Lobster with Garlic & Black Bean Sauce					鮑	鮑	Sliced Abalone with Tender Green	時價	Seasonal	鮑	鮑	鮑	Sliced Beef with Sweet Peas
鮑	鮑	Stir Fried Lobster with Ginger & Green Onion Sauce					鮑	鮑	Sliced Abalone with Sea Cucumber	時價	Seasonal	鮑	鮑	鮑	Sliced Beef with Sweet Peas
鮑	鮑	Pan Fried Lobster with Butter					鮑	鮑	Pan Fried Abalone with Oyster Sauce	時價	Seasonal	鮑	鮑	鮑	Sliced Beef with Tender Greens
生 蠵		OYSTER			蟹		CRAB			鮑 魚		BEEF			
鮑	鮑	White Oyster with Soy Sauce					白	鮑	Boiled Pacific Clam	時價	Seasonal	雙	鮑	鮑	Sliced Beef with Double Mushrooms
鮑	鮑	Pan Fried Oyster with Ginger & Green Onion					鮑	鮑	Pan Fried Pacific Clams with Garlic & Black Bean Sauce	時價	Seasonal	鮑	鮑	鮑	Sliced Beef with Ginger & Green Onion
鮑	鮑	Deep Fried Oyster					鮑	鮑	Pan Fried Clams with Ginger & Green Onion Sauce	時價	Seasonal	鮑	鮑	鮑	Sliced Beef with Sweet Peas
鮑	鮑	Roast Pork with Oyster					鮑	鮑	Pan Fried Clams with Sweet & Sour Clams	時價	Seasonal	鮑	鮑	鮑	Sliced Beef with Sweet Peas
龍 蝦		CLAMS			蟹		CRAB			鮑 魚		BEEF			



鮪鯧魚大王

SUNSHINE BAKERY INC.

- 旗艦總店 (羅蘭崗香港廣場):
18406 Colima Rd. #8, Rowland Heights, CA 91748
Tel: 626-839-9700 / Fax: 626-839-9703
- 第一分店 (羅蘭崗香港廣場):
18414 Colima Rd. #52, Rowland Heights, CA 91748 • Tel: 626-965-4589
- 第二分店 (聖蓋博全統廣場):
140 W. Valley Blvd., #209, San Gabriel, CA 91776 • Tel: 626-268-7298

麵・米粉・焿類	
1 豉鯪魚焿	\$4.25
2 豉鯪魚麵焿	\$4.75
3 豉鯪米粉焿	\$4.75
4 豉鯪魚麵線	\$4.75
5 芙水豉鯪魚焿	\$4.25
6 芙水豉鯪麵焿	\$4.75
7 芙水豉鯪米粉焿	\$4.75
8 勸鯪魚焿	\$4.25
9 勸鯪魚麵焿	\$4.75
10 勸鯪魚米粉焿	\$4.75
11 芙水勸鯪魚焿	\$4.25
12 勸鯪魚麵線	\$4.75
13 蝦仔麵線	\$4.75
14 大腸蝦仔麵線	\$4.75
15 香菇肉焿	\$4.25
16 香菇麵肉焿	\$4.75
17 香菇米粉肉焿	\$4.75
18 蝦仁焿	\$4.25
19 蝦仁麵焿	\$4.75
20 蝦仁米粉焿	\$4.75
21 鮕魚焿	\$4.25
22 鮕魚麵焿	\$4.75
23 鮕魚米粉焿	\$4.75
24 台式米苔目湯	\$4.75
25 切仔麵 (小)\$2.99 (大/含蛋)	\$4.25
26 切仔米粉 (小)\$2.99 (大/含蛋)	\$4.25
27 肉燥乾麵 (米粉) (小)	\$2.99
..... (大/含蛋)	\$4.25

飯類	
28 排骨飯	\$4.25
29 肉燥飯 (小)	\$2.99
..... (大/含蛋,酸筍)	\$4.25
30 焷肉飯	\$4.25
31 燒肉飯	\$4.25
32 雞肉飯 (小)	\$2.99
..... (大/含蛋,酸筍)	\$4.25
33 蒲燒鰻魚飯	\$5.75
34 魚排飯	\$4.25
35 蝦排飯	\$4.25

小吃類	
36 五味鯪魚	\$4.75
37 甜不辣 (每碗)	\$3.99
38 雞汁酸菜筍絲	\$3.99
39 甘煎虱目魚肚	\$4.95
40 屏東萬巒豬腳	\$4.95
41 彰化肉圓	\$2.45
42 香菇肉粽	\$2.75
43 筒仔米糕	\$3.99
44 蝦仔煎	\$4.95

鮮炸類	
45 椒鹽社鯪魚	\$5.75
46 椒鹽勸鯪魚	\$5.75
47 炸鯪魚	\$4.25
48 炸蝦排	\$4.25
49 炸魚排	\$4.25
50 炸蝦卷	(小) \$2.45 (大) \$4.25
51 炸雞卷	(小) \$2.45 (大) \$4.25
52 鹽酥雞	\$4.25
53 蝦仔酥	\$6.99

清湯・粥類	
54 虎目魚肚湯	\$4.95
55 虎目魚丸湯	\$2.99
56 大腸豬血湯	\$2.99
57 勸鯪清湯 (味噌)	\$4.95
58 勸鯪魚鹹粥	\$5.45
59 豉鯪魚鹹粥	\$5.45
60 虎目魚鹹粥	\$5.45
61 台式海鮮粥	\$5.45

火鍋類	
62 勸鯪魚漏漏鍋	\$15.99
63 當歸羊肉湯	\$ 9.99
64 岡山藥膳羊肉爐 (小) \$9.99 (大) \$15.99	
65 紅燒羊肉爐 (小) \$9.99 (大) \$15.99	
66 麻油土雞 (全酒) (小) \$13.99 (大) \$19.99	
67 燒酒土雞 (全酒) (小) \$13.99 (大) \$19.99	
68 梅花盤 (五樣配料)	\$ 5.00



Chow Mein & Chow Fun

House Special Chow Mein	3.95
Shrimp Chow Mein	3.50
B.B.Q. Pork Chow Mein	3.25
Beef Chow Mein	3.25
Chicken Chow Mein	3.25
Beef in Black Bean Sauce Chow Mein	3.25
Beef Chow Fun	3.25
Chicken Chow Fun	3.25
B.B.Q. Pork Chow Fun	3.25
Beef in Black Bean Sauce Chow Fun	3.25
Vegetable Chow Mein	3.25
Singapore Style Fried Rice Noodles	3.95
Three Kinds Meat Fried Rice Noodles	3.50
Braised Noodles w/Special Hot Sauce	3.50

Rice Plate

House Special Over Rice	3.95
Vegetarian Delight Over Rice	2.95
Hot Bean Curd Over Rice	2.95
Egg Plant in Szechuan Sauce Over Rice	2.95
Broccoli in Szechuan Sauce Over Rice	2.95
Sweet and Sour Pork Over Rice	2.95
Shredded Pork Chef's Garlic Sauce Over Rice	2.95
Spareribs in Black Bean Sauce Over Rice	2.95
Mongolian Beef Over Rice	3.25
Beef with Broccoli Over Rice	3.25
Beef w/Tender Greens Over Rice	3.25
Beef w/Ginger & Green Onions Over Rice	3.25
Beef in Oyster Sauce Over Rice	3.25
Kung Pao Chicken Over Rice	2.95
Chicken w/Tender Green Over Rice	2.95
Chicken w/Cashew Nut Over Rice	2.95
Garlic Chicken Over Rice	2.95
Curry Chicken Over Rice	2.95
Chicken in Black Bean Sauce Over Rice	2.95
Roast Duck Over Rice	3.50
Kung Pao Shrimp Over Rice	3.50
Shrimp with Broccoli Over Rice	3.50
Shrimp in Szechuan Sauce Over Rice	3.50

COMPLETE DINNER - Add only \$1.25
(Your Entree included: EGG ROLL & SOUP OF THE DAY)

*** Hot & Spicy**

Good Morning Breakfast Special
\$3.25
Served with Hash Brown & Toast

A	B	C
Two Sausages	French Toasts	Mushroom & Cheese
Two Eggs	Two Bacons	Omelet
Coffee	Coffee	Hash Brown
	Toasts	Coffee

Breakfasts

Light fluffy three Egg Omelets with Hash Browns & Toast

1. New York Steak & 2 Eggs 5.50
2. Pancake & 2 Eggs 2.75
3. Ham & 2 Eggs 3.25
4. Sausages (4) & 2 Eggs 3.25
5. Bacons (4) & 2 Eggs 3.25
6. Beef Patty & 2 Eggs 3.25
7. Two Egg Any Style 2.25

Omelets

Light fluffy three Egg Omelets with Hash Browns & Toast

1. Plain Omelet 2.25
2. Cheese Omelet 2.75
3. Ham Omelet 2.95
4. Ham & Cheese Omelet 3.00
5. Bacon & Cheese Omelet 3.50
6. Diner Omelet (ham, green pepper, onion and tomato) 3.50
7. Vegetarian Omelet 2.95

Hamburgers & Sandwich
All come with French Fries

1. Grilled Quarter Pound Hamburger Deluxe 2.45
2. Cheese Burger Deluxe 2.65
3. Bacon & Cheese Burger 3.75
4. Double Cheese Burger 3.75
5. Bacon Lettuce and Tomato 2.55
6. Grilled Ham and Cheese 2.55
7. Grilled Cheese 2.25
8. Bacon and Fried Egg Sandwich 2.55
9. Ham and Fried Egg Sandwich 2.55
10. Turkey Sandwich 2.55
11. Tuna Salad Sandwich 2.25
12. Grilled Tuna and Cheese 2.95

Side Orders

Eggs (2) 1.00	Ham Steak 1.50
Toast 0.60	Sausage or Bacon 1.50
English Muffin 0.70	(2) 0.85 (4) 1.50
Hash Browns 1.00	Beef Patty 1.50
Home Made French Fries 1.00	Hot Oatmeal 1.25
Hot Cakes (2) 1.75	French Toast 1.95

Beverages

Coffee 0.55	Ice Tea 0.75
Milk 0.60	Ice Cream 0.75
Orange Juice (S) 0.70 (L) 0.95	Milk Shake 1.45

Tao Yin
Restaurant
SZECHUAN HUNAN CHINESE CUISINE

FREE • HOT • FAST DELIVERY
Tel: 285-4926



陶然

Open Hours:
M-S: 11:00 a.m. - 9:00 p.m.
Sun: 4:00 p.m. - 9:00 p.m.

3515 20th Street
San Francisco, CA 94110

FAMILY DINNER	
Minimum for Two or More	
(A) \$5.95 Per Person	(B) \$6.95 Per Person
EGG ROLLS CHICKEN WONTON SOUP SWEET & SOUR PORK BEEF WITH BROCCOLI B.B.Q. PORK FRIED RICE	EGG ROLLS * HOT & SOUR SOUP w/ SHRIMP * MONGOLIAN BEEF * KOREAN CHICKEN HOUSE SPECIAL FRIED RICE
For three persons add: CHICKEN WITH CASHEW NUTS	For three persons add: * TWICE COOKED PORK
For four persons add: SHRIMP WITH LOBSTER SAUCE	For four persons add: * SHRIMP IN HUNAN SAUCE
For five persons add: HOUSE SPECIAL CHOW MEIN	For five persons add: HOUSE SPECIAL CHOW MEIN

Vegetarian Dinner	
\$5.25 Per Person	
EGG ROLLS	
EGG FLOWER SOUP	
SNOW PEAS WITH MUSHROOM	
* EGG PLANT IN SZECHUAN SAUCE	
VEGETABLES FRIED RICE	
For three persons add: FAMILY BEAN CURD	

APPETIZERS	
EGG ROLL (2)	1.75
HOT STICKER (6)	2.75
BARBECUED PORK	3.95
FRIED PRAWNS (10)	3.95
FRIED FISH	3.95
FRIED WON TON (12)	2.50
HOUSE SPECIAL CHICKEN SALAD	2.95
SPICY AND SOUR CABBAGE SALAD	1.50
HOUSE SPECIAL APPETIZER PLATE	4.25
FRIED STUFFED BEAN CAKE	3.50

SOUPS	
MUSHROOM EGG FLOWER SOUP	2.50
HOT AND SOUR SOUP	2.95
CHICKEN WITH SIZZLING RICE SOUP	3.25
SEA FOOD COMBINATION SOUP	3.95
CHICKEN WITH CREAM CORN SOUP	3.25
CHICKEN WONTON SOUP	2.95
B.B.Q. PORK WONTON SOUP	2.95
SHRIMP WONTON SOUP	3.50
COMBINATION WONTON SOUP	3.95

* Hot & Spicy

PORK	
SWEET AND SOUR PORK	4.25
MOO SHU PORK w/ 4 PAN CAKES	
(Side Order Pan Cake 20¢ Each)	
SHREDDED PORK w/ CHEF'S GARLIC SAUCE	4.25
TRICE COOKED PORK	2.25
SPARE RIBS IN BLACK BEAN SAUCE	4.75
SPARE RIBS IN OYSTER SAUCE	4.75
CHEF'S SPARE RIBS	4.75
CHICKEN WITH BROCCOLI	4.25
HOT AND SPICED CHICKEN WITH GARLIC	4.25
CHICKEN WITH SNOW PEAS	4.50
GARLIC CHICKEN w/ MUSHROOM	4.25
CHICKEN IN HUNAN SAUCE	4.25
LEMON CHICKEN	4.25
CHICKEN IN BLACK BEAN SAUCE	4.25
ROAST DUCK	(Half) 5.25 (Whole) 9.50
DOUBLE MUSHROOM W/ CHICKEN	4.75

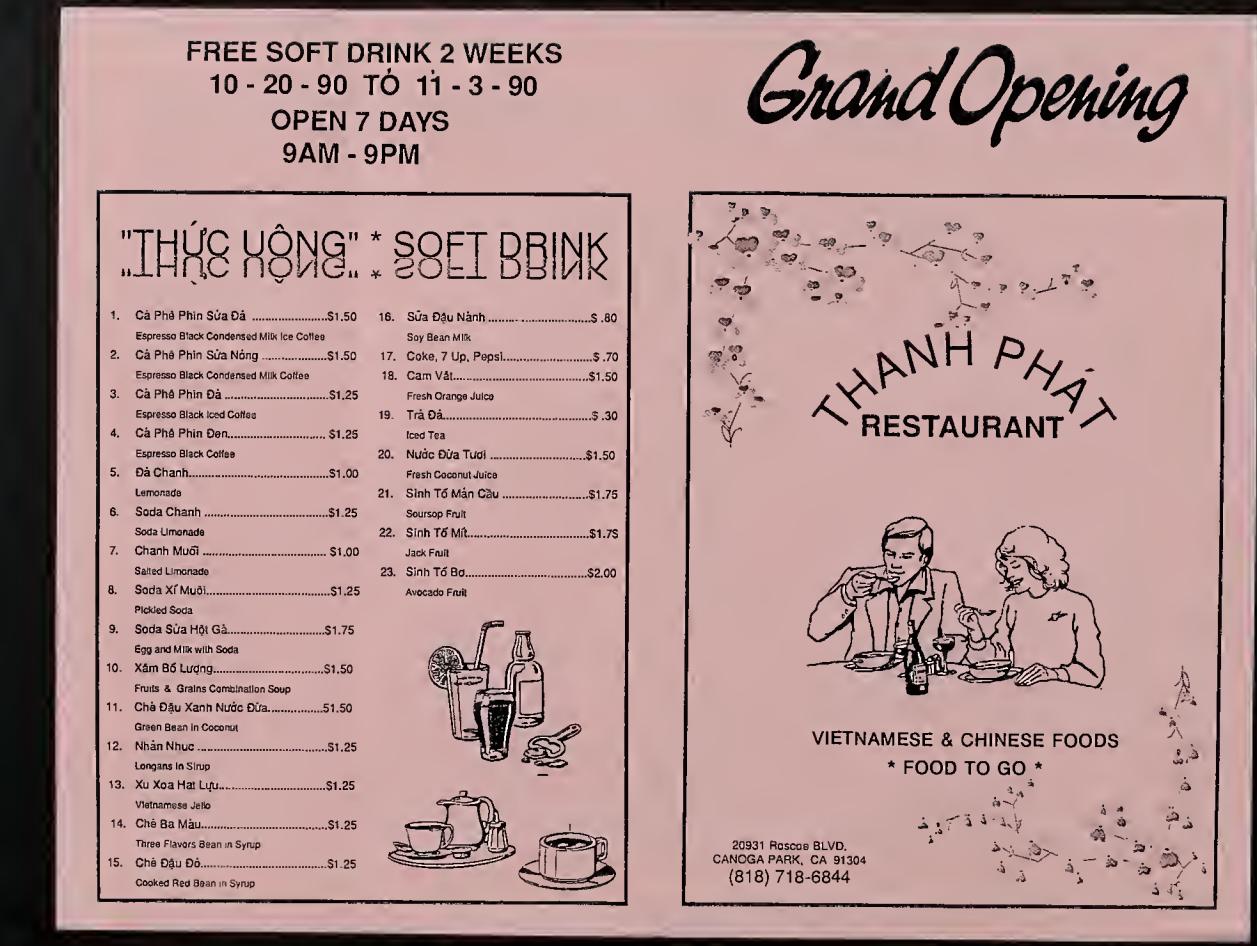
POULTRY	
GENERAL TSO'S CHICKEN	4.50
KOREAN CHICKEN	4.25
ROAST PAO CHICKEN	4.25
CHICKEN WITH TENDER GREENS	4.25
CHICKEN WITH CASHEW NUTS	4.25
CHICKEN WITH BROCCOLI	4.25
HOT AND SPICED CHICKEN WITH GARLIC	4.25
CHICKEN WITH SNOW PEAS	4.50
CHICKEN IN HUNAN SAUCE	4.25
LEMON CHICKEN	4.25
CHICKEN IN BLACK BEAN SAUCE	4.25
ROAST DUCK	(Half) 5.25 (Whole) 9.50
DOUBLE MUSHROOM W/ CHICKEN	4.75

EGG FU YUNG	
B.B.Q. PORK EGG FU YUNG	3.95
CHICKEN EGG FU YUNG	3.95
SHRIMP EGG FU YUNG	4.25
VEGETABLE EGG FU YUNG	3.95
B.E.G. / SCRAMBLED EGG	3.75
B.B.Q. PORK W/ SCRAMBLED EGG	4.75

VEGETABLE	
EGG PLANT IN SZECHUAN SAUCE	3.95
EGG PLANT IN OYSTER SAUCE	3.95
HOT BEAN CURD	3.50
FAMILY BEAN CURD	3.50
SAUTEED BROCCOLI	3.25
SAUTEED BROCCOLI IN OYSTER SAUCE	3.50
VEGETARIAN DELIGHT	3.50
SNOW PEAS WITH WATER CHESTNUTS	3.50
LO HAM CHAI	3.50
HOT SPICED STRING BEANS	3.95
BROCCOLI IN SZECHUAN SAUCE	3.50
DOUBLE MUSHROOM W/ TENDER GREEN	3.95

FRIED RICE	
SPECIAL FRIED RICE	3.95
SHRIMP FRIED RICE	3.95
CHICKEN FRIED RICE	2.95
BEEF FRIED RICE	2.95
B.B.Q. PORK FRIED RICE	2.95
VEGETABLE FRIED RICE	2.95
STEAMED RICE	0.50

* Hot & Spicy



FREE SOFT DRINK 2 WEEKS

10 - 20 - 90 TO 11 - 3 - 90
OPEN 7 DAY
9AM - 9PM

THỨC ĂN ĐẶC BIỆT • HOUSE SPECIAL

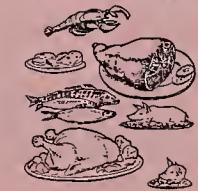
(Following served with Steam Rice and Fish Sauce)

1. Cháo Tôm Cuốn Mía (2 Cuốn)\$6.50 Charbroiled Shrimp Wrapped Around Sugarcane	15. Mì Vịt Tẩm.....\$3.95 Roast Duck Noodle Soup	
2. Chả Giò Đặc Biệt (B Cuốn)\$3.75 Imperial Egg Rolls (8 Rolls)	17. Mì Xào Mắm, Tôm, Heo Gà, Mực.....\$4.95 Sot Noodle, Meat, Shrimp, Chicken, Squid with Combination Vegetable	
3. Bánh Xèo.....\$3.75	18. Mì Xào Đòn, Tôm, Heo, Gà, Mực.....\$4.95 Crispy Noodle, Meat, Shrimp, Chicken, Squid with Combination Vegetable	
"HÚ TIẾU" RICE NOODLE SOUP		
4. Cơm Thịt Nướng.....\$3.75 Your Choice of Charbroiled Beef/Pork/Rice	19. Hú Tiếu Đặc Biệt.....\$4.00 Special Rice Noodle Soup	
5. Cơm Sườn Tôm Nướng.....\$4.50 Charbroiled Shrimp and Pork Rice	20. Hú Tiếu Xào Thập Cẩm.....\$4.95 Stir Fried Rice Noodle Combination of Meat and Vegetable	
6. Cơm Gà Ngu Vị.....\$3.75 Chicken marinaded in Five Pieces	"CHÁO" • RICE SOUP	
7. Cơm Rau Cải Xào (Gà, Heo, Bò)....\$4.25 Steamed Rice & Mixed Vegetable (Chicken, Pork or Beef)	21. Cháo Lòng Heo Chá Tôm.....\$4.25	
8. Cơm Chiên Đặc Biệt.....\$4.25 Special Fried Rice	22. Cháo Bào Ngu, Dòng Cố Chá Tôm.....\$4.25	
9. Cơm Bì Tôm Kho Tầu.....\$6.50 Mixed Pork and Jumbo Shrimp with Special Home mad Sauce	"BÚN" • VERMICELLI (Served with Fish Sauce)	
10. Cơm Tấm Bì Chả Cua.....\$3.75 Mixed Pork and Steamed Crab Egg	23. Bún Thịt Nướng, Heo hoặc Bò.....\$3.75 Your Choice of B.B.Q Beef or Pork Vermicelli	
11. Cơm Bì Bò Nướng.....\$4.25 Charbroiled Pork and Steamed Crab Egg	24. Bún Thịt Tôm Nướng.....\$4.50 B.B.Q Pork, Shrimp Vermicelli	
12. Cơm Bì Chả Suối Nướng.....\$4.25 Charbroiled Pork Chop, Mixed Pork and Steamed Crab Egg	25. Bún Tôm Nướng.....\$4.25 B.B.Q Shrimp Vermicelli	
13. Mì Đặc Biệt.....\$4.25 Special Egg Noodle Soup	26. Bún Chả Giò.....\$3.75 Egg Rolls Vermicelli	
14. Mì Kho Sốt Tôm Cua.....\$3.95 Shrimp, Crab Noodle with Soup Separated		
15. Mì Hoành Thành.....\$3.75 Wonton and Pork Noodle Soup		

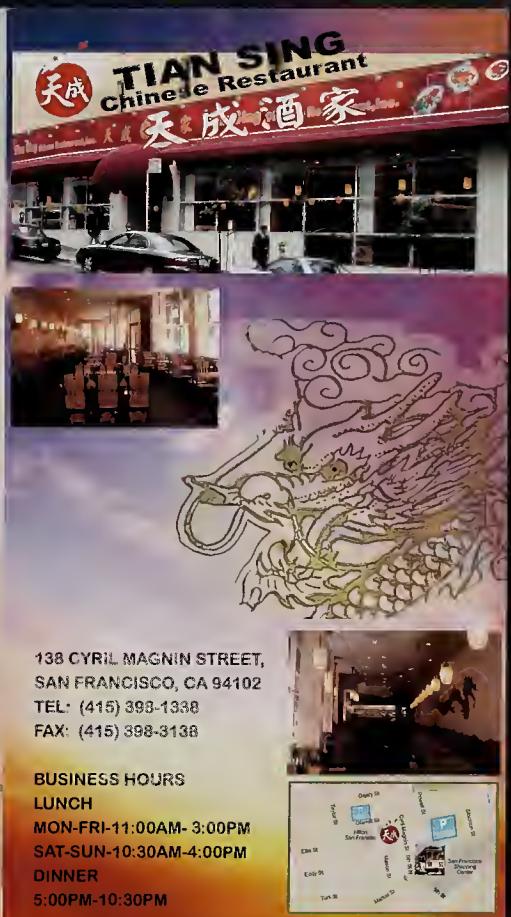
Grand Opening

"CƠM PHẦN"

27. Bún Bí.....\$3.75 Mixed Pork and Charbroiled Pork Vermicelli	42. Canh Chua Cá Bông Lau (Cat Fish).....\$5.95 Fresh Fish with Mixture of Tomatoes, Bean Sprout and Celery in Hot Sour Soup
28. Bánh Canh Tôm, Cua, Gà Heo.....\$3.95 Clear Noodle Soup with Pork Leg	43. Canh Chua Tôm.....\$6.25 Shrimp Sour Soup
29. Bánh Uống Chả Lụa Bánh Tôm.....\$3.75 Vietnamese Sausage and Rice Cake	44. Lẩu Canh Chua Thái Lan.....\$6.50 Thai Spicy Sour Shrimp Soup with Mushroom and Lime Juice
"TÔM" • SHRIMP	
30. Tôm Xào Bông Cải Xanh.....\$5.75 Stir Fried Shrimp with Broccoli	32. Tôm Rılm Mập (12).....\$6.25 Shrimp Sauté in Fish Sauce
31. Tôm Xào Dầu Hào Còng Cố.....\$6.25 Shrimp with Chinese Mushroom In Oyster Sauce	33. Cá Rì Tôm.....\$6.25 Curry Shrimp
34. Tôm Xào Rau Cải.....\$5.75 Stir Fried Shrimp with Combination of Vegetable	34. Tôm Rang Rươi.....\$6.25 Fried Shrimp with Oyster Sauce
"BÒ" • BEEF	
35. Bò Xào Bông Cải Xanh.....\$4.75 Stir Fried Beef with Broccoli	46. Tôm Cảng Kho Tầu.....\$6.25 Jumbo Shrimp with Special Home Made Sauce
36. Bò Xào Dầu Hào Nấm Rơm hoặc Dòng Cố.....\$4.75 Stir Fried Beef with Chinese Mushroom In Oyster Sauce	47. Cải Lòng Xào Dầu Cảo.....\$2.95 Chinese Broccoli with Oyster Sauce
37. Bò Xào "Sate".....\$4.75 Stir Fried Beef and Hot Sate Sauce	48. Tôm Rang Muối.....\$6.25 Fried Shrimp with Salted Egg Yolk
"GÀ" • CHICKEN	
38. Gà Xào Xé Ớt.....\$4.50 Stir Spicy Chicken	50. Tôm Mực Xào Rau Cải.....\$5.25 Stir Fried Shrimp and Squid with Vegetable
39. Gà Xào Bông Cải Xanh.....\$4.50 Stir Fried Chicken with Broccoli	51. Mực Xào Chua Ngu.....\$4.50 Stir Fried Squid in Sweet Sour Sauce
40. Gà Xào Gừng.....\$4.50 Stir Fried Chicken and Ginger	52. Tôm Mực Xào Dứa Hòa Lan.....\$5.25 Stir Fried Shrimp and Squid with Snow Peas
41. Gà Xào "Sate".....\$4.50 Stir Fried Chicken and Hot Sate Sauce	



家禽 Poultry		
101 宫保雞丁	Kung Pao Chicken	9.99
102 腰果雞丁	Chicken with Cashew Nuts	10.99
103 生炒雞片	Mixed Vegetables w/ Chicken	10.99
104 紙包雞	Silver Wrapped Chicken	10.99
105 物理雞湯牛油菜	Avocado Stuffed w/ Curry Chicken	11.99
106 芒果雞柳	Mango Chicken	11.99
107 檸檬雞	Lemon Chicken	9.99
108 北京片皮鴨	Peking Roast Duck (served w/ steamed Bun)	18.99 Whole (全隻) 35.99
109 富貴雞	Tian Sing House Special - Fortune Chicken (Whole)	35.99
請在兩天前預訂。Please Order 2 Days in Advance.		
湯 Soup		
110 紅燒蟹肉翅	Shark's Fin Soup w/ Shredded Crab Meat (serves one)	26.99
111 海鮮南瓜羹	Seafood w/ Pumpkin Soup (serves two)	10.99
112 海鮮湯	Mixed Vegetable Soup (serves two)	8.99
113 雞蓉粟米羹	Chicken w/ Corn Soup (serves two)	8.99
114 酸辣湯	Hot & Sour Soup (serves two)	8.99
海鮮 Seafood		
115 宫保蝦球	Kung Pao Prawns	14.99
116 合桃明蝦球	Prawns w/ Honey Walnuts	15.99
117 蒜油皇蝦球	Prawns w/ Superior Soy Sauce	13.99
118 蒜蓉蒸大蝦	Steamed Prawns w/ Garlic Sauce	16.99
119 板鹽大蝦球	Spicy Salt Prawns	13.99
120 蘆筍蝦球	Prawns w/ Asparagus	15.99
121 XO醬蝦球	Prawns w/ XO Sauce	14.99
122 清蒸鮮魚	Steamed Fish (whole)	seasonal
123 珍皇冬菇鮑片	Abalone w/ Mushrooms in Oyster Sauce	33.99
124 糖醋魚片	Sweet & Sour Fillet of Sole	14.99
125 白菌珍珠帶子	Stir Fry Scallops w/ Mushrooms	14.99
126 政板龍蝦	Lobster w/ Black Bean Sauce	29.99
127 蒜香龍蝦	Shrimp Paste Rolls w/ Fresh Leeks	13.99
128 薑葱龍蝦	Lobster w/ Green Onions & Ginger	29.99
129 蜜汁炳雪魚	Honey Baked Chilean Sea Bass	16.99
130 薑葱炒蟹	Crab w/ Green Onions & Ginger	25.99
131 蒜燒蝦球	Grill Prawns w/ Tomato Sauce	14.99
132 蘆筍帶子	Scallops w/ Asparagus	15.99
133 蒜板炒蟹	Crab w/ Black Bean Sauce	25.99
134 大千蟹煲	House Special - Crab in Clay Pot	29.99
(Tai Chi Crab) (Served with steamed buns)		
牛肉/豬肉 Beef & Pork		
132 蒙古辣牛肉	Mongolian Beef	10.99
133 醋酸肉	Sweet & Sour Pork	9.99
134 黑椒鐵板牛柳	Black Pepper Beef Pan Fried	12.99
135 蒜香排骨	Garlic Pork Spareribs	11.99
136 XO醬甜豆牛柳	Beef with Sugar Snap Peas in XO Sauce	14.99
蔬菜/豆腐 Vegetable & Tofu		
137 撒燒西洋菜	Yum Yum Water Cress	9.99
138 豆腐泡菜煲	Kim Chi Tofu in Clay Pot	12.99
139 蒜炒小白菜	Garlic Stir Fried Bok Choy	8.99
140 日式雜菜煲	Mixed Vegetables in Clay Pot (Japanese style)	12.99
141 豆醬唐生菜	Bean Sauce with Romaine Lettuce	6.99
142 乾扁四季豆	Spicy Dry Braised String Beans	9.99
143 芝士焗蘆筍	Baked Mushroom Cap with Cheese	10.99
144 麻婆豆腐	Hot & Spicy Ma Po Tofu	9.99
145 魚香茄子	Hot & Spicy Eggplant	9.99
湯麵 Noodle Soup		
146 五香辣牛肉麵	Five Spices Beef Noodle Soup	8.99
147 雲吞湯麵	Wonton Noodle Soup	7.99
148 海鮮湯麵	Seafood Noodle Soup	8.99
149 叉燒葱油麵	BBQ Pork with Scallions Noodle Soup	7.99
150 沙爹雞湯麵	Satay Chicken Noodle Soup	7.99
炒飯 Fried Rice		
151 素菜炒飯	Minced Seafood with Corn Fried Rice	9.99
152 三文魚炒飯	Salmon Fried Rice	9.99
153 西炒牛肉飯	Western Style Beef Fried Rice	8.99
154 揚州炒飯	Yang Chow Fried Rice	8.99
炒麵/炒粉 Chow Mein & Chow Fun		
155 素菜炒麵	Mixed Greens Chow Mein	7.99
156 雞肉煎麵	Pan Fry Noodles with Chicken	8.99
157 黑椒鐵板牛柳炒麵	Pan Fry Noodles w/ Black Pepper Shredded Beef	10.99
158 星洲炒米粉	Singapore Vermicelli Noodles	8.99
159 海鮮炒烏冬	Seafood Stir Fry Udon	11.99



午市點心		Lunch-Dim Sum Served On Cart
小點		
1 蜜汁叉燒包	Small	\$3.88 each
2 糯米雞	Steamed BBQ Pork Bun (2)	
3 嫩油鮮竹卷	Sticky Rice in Lotus Leaf (1)	
4 政汁鳳爪	Stuffed Bean Curd Skin Roll	
5 荔枝炸芋角	Chicken Claw in Black Bean Sauce	
6 安蝦咸水角	Taro Puff (2)	
7 腊味蘿白糕	Glutinous Rice Puff/Deep Fried Dumpling (2)	
8 炸雲吞	Fried Wonton (4)	
9 泡菜辣豆腐	Kim Chi Tofu Soup	
10 烤腸	Roasted Pork Bun (2)	
11 香煎蔥油餅	Pan Fried Onion Cake (3)	
12 香滑奶皇餃	Steamed Egg Custard Bun (3)	
13 香滑蓮蓉餃	Steamed Lotus Seed Bun (3)	
14 山水豆腐花	Silk Tofu	
15 芝麻煎堆	Sesame Seed Ball (3)	
16 生果杯	Fresh Fruit	
17 西米露	Tapioca	
18 杏仁豆腐	Almond Tofu	
中點	Medium	\$3.88 each
19 雞粒粉菜	Chicken Mushroom Dumpling (3)	
20 三菱餃	Shrimp Dumpling w/ Chives (3)	
21 珊瑚餃	Shrimp with Minced Vegetable Dumpling (3)	
22 菲菜餃	Spinach Dumpling (3)	
23 素菜餃	Vegetarian Dumpling (3)	
24 冬菇餃	Mushroom Dumpling (3)	
25 香煎餡餅	Pot Sticker (3)	
26 焗叉燒飽	Baked BBQ Pork Bun (2)	
27 煎蓮藕餅	Chicken Lotus Root (3)	
28 北京片皮鴨	Peking Duck by the Slice (1)	
29 雜蔬生菜包	Minced Chicken in Lettuce Cup (1)	
30 咖喱酥角	Curry Chicken Puff (2)	
31 蜜汁叉燒酥	BBQ Pork Puff (2)	
32 青素卷	Vegetarian Roll	
33 生煎菜肉飽	Pan Fried Pork with Vegetable Bun (2)	
34 豆苗餃	Pea Sprout Dumpling (2)	
35 香芒布甸	Mango Pudding	
大點	Large	\$4.38 each
36 香芒奶黃卷	Mango Egg Custard Roll (2)	
37 花生糯米糕	Peanut Glutinous Cake (3)	
37a 上海小籠包	Shanghai Steamed Pork Dumpling (3)	
37b 蒸節瓜	Steamed Stuffed Squash (1)	
38 天成蝦餃皇	Shrimp Dumpling (4)	
39 烧賣	Pork Dumpling Shu Mai (4)	
40 蟹肉鳳眼餃	Crab Meat Dumpling (3)	
41 帶子餃	Scallop Dumpling (3)	
42 水晶餃	Shrimp with Scallop Dumpling (3)	
43 蒸蝦丸	Steamed Shrimp Ball (3)	
44 蝦營鮮餃	Steamed Squid with Shrimp Paste	
45 美味紙包雞	Foil Wrapped Chicken (2)	
46 炸帶子丸	Scallop Balls on Skewer (2)	
47 沙爹雞	Satay Chicken (3)	
48 蝦多士	Shrimp Toast (3)	
49 百花醃青椒	Stuffed Green Pepper (3)	
50 百花醃茄子	Stuffed Eggplant (3)	
51 淋汁甜豆	Shrimp in Chili Sauce	
52 雞貴卷	Steamed Chicken with Mushroom Roll (2)	
53 富貴卷	Crab Meat with Cream Cheese (3)	
54 炸春卷	Spring Roll (3)	
55 煙肉卷	Bacon Wrapped Prawn (3)	
56 炸蝦丸	Deep Fried Shrimp Ball (3)	
57 烧鴨肉餡	Steamed Peking Duck Bun (2)	
58 珍珠蝦丸	Shrimp with Corn Ball (3)	
59 龍蝦角	Fried Lobster Dumpling (3)	
特點	Special	\$5.88 each
60 檸檬蒸三文魚	Steamed Salmon with Sweet Lime Sauce	
61 咖喱牛油菜	Avocado Stuffed with Curry Chicken (1)	
62 酥炸鳳尾蝦	Phoenix Tail Shrimp (3)	
63 蒸菜豆腐	Seaweed Tofu Roll (4)	
64 百花娘磨菇	Stuffed Mushroom (4)	
65 蒜子菠菜	Garlic Spinach	
66 蠟油芥蘭	Chinese Broccoli with Oyster Sauce	
67 白灼牛肚葉	Poached Beef Tripe	
68 蒸龍蝦餃	Whole Lobster Dumpling (2)	
69 香煎蟹肉餅	Crab Cake (2)	
70 XO醬煎腸粉	Pan Fried Noodle Roll with XO Sauce	
71 日式脆皮炸豆腐	Japanese Style Fried Tofu	
廚	Kitchen	\$6.88 each
72 椒鹽軟殼蟹	Soft Shell Crab (1)	
73 魚翅灌湯餃	Shark's Fin Dumpling in Soup	
74 金菇牛肉卷	Beef with Enoki Mushroom Roll (4)	
75 蒜香蝦柳	Garlic Shrimp Paste Roll	
76 辣汁蝦仁	Shrimp with Spicy Sauce	
77 豉椒炒蠔	Clam with Black Bean Sauce	
78 椒鹽排骨	Salt & Pepper Spare Ribs	
79 芝士焗靈芝蘑菇	Baked Mushroom Cap with Cheese	
80 椒鹽鮮鮀	Salt & Pepper Squid	
81 日式魚柳卷	Sea Bass Roll (4)	
82 干扁四季豆	Pan Fried String Bean	
83 椒鹽蝦	Salt & Pepper Shrimp	
其它	Other	\$7.38 each
84 百花炸蟹鉗	Crab Claw (2)	
85 蜜汁焗魚	Baked Sea Bass	
86 上湯水餃	Dumpling in Soup	
87 上湯雲吞	Wonton in Soup	
88 生菜雞沙律	Chicken Salad	
晚餐	Dinner	
頭盤	Appetizers	
89 木瓜三文魚沙律	Papaya Salmon Salad	10.99
90 生菜雞沙律	Chicken Salad	8.99
91 酥炸鳳尾蝦	Phoenix Tail Prawns	7.99
92 沙爹串燒雞	Chicken Satay (3 pcs.)	5.99
93 日式炸魚柳	Crispy Chilean Sea Bass (Japanese Style)	7.99
94 香煎紫菜豆腐	Seaweed Crusted Tofu (4 pcs.)	6.99
95 香煎鍋貼	Pot Stickers (4 pcs.)	5.99
96 椒鹽軟殼蟹	Crispy Soft Shell Crab	7.99
97 百花炸蟹鉗	Stuffed Crab Claws (2 pcs.)	8.99
98 上湯小籠包	Shanghai Style Steamed Dumplings (6 pcs.)	8.99
99 雜蔬生菜包	Minced Chicken in Lettuce Cup (2 pcs.)	7.99
100 雞肉春卷	Chicken Spring Rolls (3 pcs.)	4.99



Noe Valley
Tien Fu
BAR & RESTAURANT

3945 24th Street (Across From Bell Market) 282-9502 • 282-6688

FREE
BROCCOLI BEEF OR
SWEET AND SOUR
CHICKEN OR FRESH
GREEN BEANS WITH
FRIED TOFU IN BLACK
BEAN SAUCE

With Any Order Of \$20 Or More
Coupons Cannot Be Combined.
With Coupon Only, Expires 12/31/00

FREE DELIVERY*
*Delivery From 11 AM To 10 PM.
\$10 Minimum For Delivery

OPEN DAILY 11 AM - 11 PM

FREE
FRIED RICE OR
CHOW MEIN

With Order Of \$15 Or More
Coupons Cannot Be Combined.
With Coupon Only, Expires 12/31/00

FREE
POT STICKERS (6) OR
EGG ROLLS (3) OR
FRIED WONTONS (12)

With Order Of \$16 Or More
Coupons Cannot Be Combined.
With Coupon Only, Expires 12/31/00

SPECIALS

1. Tien-Fu SPECIAL SEAFOOD BASKET	10.50
2. Tien-Fu SPECIAL DUCK IN FRIED GREEN ONION SAUCE	8.50
3. Tien-Fu SPECIAL FRIED TOFU IN SPICED GARLIC SAUCE & STEAMED BROCCOLI	6.50
4. Tien-Fu SPECIAL WONTONS IN GARLIC GINGER GREEN ONION SAUCE	5.95
5. CHINESE BROCCOLI & TOFU WITH OYSTER SAUCE	5.95
6. Tien-Fu SPECIAL VEGETABLE PASTA	5.95
7. GREEN BEANS WITH FRIED TOFU IN BLACK BEAN SAUCE	6.95

APPETIZERS

1. EGG ROLLS (8)	3.75
2. POT STICKERS (6)	3.75
3. GREEN ONION PANCAKES	3.75
4. FRIED WONTONS (12)	3.75
5. FRIED STUFFED TOFU	5.75
6. PAPER WRAPPED CHICKEN (8)	5.75
7. BARBECUED PORK	5.75
8. BARBECUED SPARE RIBS	5.75
9. FRIED BUFFALO WINGS	6.50
10. FRIED PRAWNS (2)	6.95
11. KUNG Pao CHICKEN	6.95
12. SHRIMP ROLL	6.95
13. COMBINATION PLATE (for two) 2 egg rolls, 4 fried prawns, 4 pot stickers	6.75
14. Crispy Sea Snacks	5.50

COLD PLATES

1. SPICED CHINESE CABBAGE	3.50
2. CHINESE CHICKEN SALAD	5.50
3. CHINESE SHRIMP SALAD	6.50

SOUPS

1. WONTON SOUP	3.75
2. HOT and SOUR SOUP	3.75
3. TOFU EGG FLOWER SOUP	3.75
4. SHREDDED PORK with MUSTARD GREEN SOUP	3.75
5. WOR WONTON SOUP	4.75
6. SHRIMP SIZZLING RICE SOUP	4.75
7. CHICKEN SIZZLING RICE SOUP	4.75
8. WESTLAKE MINCED BEEF SOUP	4.75
9. SWEET CORN SOUP with CHICKEN	4.75

FOOWLS

1. MU SHU CHICKEN (4 crepes)	6.50
2. SWEET and SOUR CHICKEN	6.25
3. CASHEW NUT CHICKEN	6.25
4. SLICED CHICKEN with SNOW PEAS	6.50
5. DEEP FRIED LEMON CHICKEN	6.50
6. BROCCOLI CHICKEN with BLACK MUSHROOMS	6.25
7. CHI PEPPER CHICKEN with GARLIC and FRESH BASIL	6.50
8. KUNG Pao CHICKEN	6.25
9. CURRY CHICKEN	6.25
10. CHICKEN in BLACK BEAN SAUCE	6.25
11. HOT GARLIC SAUCE DEBONED CHICKEN	6.50
12. HOT GARLIC SAUCE CHICKEN WINGS	6.50
13. CRISPY FRIED GINGER CHICKEN	6.95
14. ROAST DUCK with STEAMED BROCCOLI HALF	8.50
15. SMOKED TEA DUCK with BUNS HALF	8.50
15. SMOKED TEA DUCK with BUNS WHOLE	17.00

BEEF and LAMB

1. SIZZLING BEEF on HOT PLATE	6.95
2. BEEF with FRESH BROCCOLI	6.75
3. CURRY BEEF	6.75
4. OYSTER SAUCE BEEF with GINGER and GREEN ONION	6.75
5. BEEF with TENDER GREENS	6.75

BEEF and LAMB cont'd	
6. MONGOLIAN BEEF	6.75
7. HUNAN BEEF	6.75
8. HOT SAUCE BEEF with SPINACH	6.75
9. SESAME BEEF in SPECIAL GARLIC SAUCE	6.95
10. CHILI PEPPER BEEF with GARLIC and FRESH BASIL	7.50
II. SIZZLING LAMB on HOT PLATE	7.50
12. LAMB with FRESH BROCCOLI	7.50
13. HOT SAUCE LAMB with SPINACH	7.50
14. MONGOLIAN LAMB	7.50
15. CHILI PEPPER LAMB with GARLIC and FRESH BASIL	7.50
VEGETABLES	
1. MU SHU PORK (4 crepes)	6.50
2. SWEET and SOUR PORK	6.25
3. BARBECUED PORK with MIXED VEGETABLES	6.25
4. PORK CHOP in SPICY GARLIC SAUCE	6.50
5. SPICY, SALTY PORK CHOP	6.50
6. SHREDDED PORK with MUSTARD GREENS	6.50
7. SLICED PORK with BLACK MUSHROOM and BAMBOO	6.50
8. CHILI PEPPER PORK with DRY BEAN CURD	6.50
9. SHREDDED PORK in SZECHUAN SAUCE	6.25
10. TWICE COOKED PORK	6.25
II. BEAN CURD with GROUND PORK in SPICY GARLIC SAUCE	6.25
12. ANTS CLIMB UP THE TREE	6.25
SEAFOOD	
1. MU SHU SHRIMP (4 crepes)	7.50
2. PAN FRIED SHRIMP with SNOW PEAS	7.50
3. SHRIMP with FRESH BROCCOLI	7.25
4. SHRIMP in LOBSTER SAUCE	7.25
5. SHRIMP with CASHEW NUTS	7.25
6. SWEET and SOUR PRAWNS	7.25
7. BUTTERFLY PRAWNS in SPECIAL GARLIC SAUCE	7.75
8. PRAWNS A LA SZECHUAN	7.75
9. SPICED PRAWNS in RED GARLIC SAUCE	7.75
10. KUNG PAO SHRIMP	7.25
II. SHRIMP in BLACK BEAN SAUCE	7.25
12. GARLIC SAUCE SHRIMP or SQUID with ONIONS and SNOW PEAS	7.25
13. SEAFOOD DELIGHT Shrimps, scallops, squid, snow peas and fresh mushrooms	8.95
14. SAUTÉED SCALLOPS with FRESH BROCCOLI	8.50
15. SCALLOPS A LA SZECHUAN	8.50
16. KIM'S SPICY SALTY SCALLOPS	10.50
17. STEAMED MUSSELS in BLACK BEAN SAUCE	7.25
18. FISH FILLET in SPECIAL GARLIC SAUCE	7.25
19. FISH FILLET in SWEET and SOUR SAUCE	7.25
20. CRISPY WHOLE FISH in RED GARLIC SAUCE (Sliced)	12.95
21. CRISPY WHOLE FISH, HUNAN STYLE	12.95
CHEF'S SPECIALTIES	
1. SPICY SALTY PRAWNS in SHELL	7.95
2. FRESH SALMON with STEAMED BROCCOLI in SPICY RED GARLIC SAUCE	8.50
DELUXE FAMILY DINNERS	
\$9.95 PER PERSON • Medium for 2 FRIED WONTONS WING CHOW MEIN SWEET and SOUR PORK CHICKEN with SPINACH MUSHROOMED BEEF FOR 3- ADD 1 MEDIUM VEGETABLE FOR 4- ADD 1 MEDIUM VEGETABLES	\$10.95 PER PERSON • Medium for 2 FRIED WONTONS WING CHOW MEIN SWEET and SOUR PORK CHICKEN with SPINACH MUSHROOMED BEEF FOR 3- ADD 1 MEDIUM VEGETABLE FOR 4- ADD MU SHU PORK (4 Crepes)
\$9.95 PER PERSON • Medium for 2 FRIED WONTONS HOT and SOUR SOUP WING FAO CHICKEN MUSHROOMED BEEF FOR 3- ADD 1 MEDIUM VEGETABLE FOR 4- ADD 1 MEDIUM VEGETABLES	\$11.95 PER PERSON • Medium for 2 FRIED WONTONS HOT and SOUR SOUP WING FAO CHICKEN MUSHROOMED BEEF FOR 3- ADD 1 MEDIUM VEGETABLE FOR 4- ADD SPICY SALTY PORK CHICKEN
606915.125	

Ton Kiang Restaurant #2
5821 Geary Blvd. (between 22nd & 23rd Ave)
San Francisco, CA 94121
(415) 387-8271 or (415) 386-8530

*Sunset Magazine includes Tan Kiang in the list of restaurants
"whose dim sum match or exceed the best found in Hong Kong."*

*"I was treated to dim sum at Tan Kiang ... the delicacies never
stopped coming, a tantalizing parade ... what astounding
varieties and bright flavor!"*
- Patricia Unterman, SF Chronicle and Examiner

*"The dim sum are so fresh, imaginative, and expertly cooked ...
that I always order far more than I can eat ... The delights never end."*
- Caroline Bates, Gourmet Magazine

Major Credit Cards Accepted
Free delivery after 5:30 with
\$20 minimum order

Dim Sum

from 10:30am to 10pm daily
Individual selections from the
menus below are welcome.

cha siu bao	barbequed pork buns	noi mai gai	sticky rice with meat wrapped in a leaf
bal choy gao	shrimp & spinach dumplings	dai dze gao	scallops & shrimp dumplings
ha gao	shrimp dumplings	wah tip	pot stickers
gao choy got	green chives & shrimp dumplings	dao mui gao	pea tips & shrimp dumplings
siu mai	pork dumplings	siu choy gao	napa cabbage & shrimp dumplings
siu lung bao	Shanghai meat dumplings	chun gun	vegetarian egg rolls
hai kim	shrimp-stuffed crab claws	dze bao gai	foil wrapped chicken
yeung qi dze	shrimp-stuffed eggplants	sung jin bao	vegetable & pork buns
don tah	egg custard tarts	fun got	mushroom & shrimp dumplings
jin doy	sesame balls	ha yeung	shrimp balls
nai wong siu ben	egg custard rice cakes		

Menu 1 - \$35.00
any 9 items
for 2 people

Menu 2 - \$46.00
any 12 items
for 3 people

雞、鴨、乳鴿 Poultry

1. 雞 茄	片	Sliced Chicken with Dual Mushroom	7.95
2. 沙 滷 雞	片	Sliced Chicken with Savory Sauce	7.95
3. 豉 沙 滷 雞	片	Sliced Chicken with Black Bean Sauce	7.95
4. 宮 宮 雞	片	Kung Pao Spicy Chicken	7.95
5. 豉 芝 雞	片	Cashew Nut Chicken	7.95
6. 芝 仁 雞	片	Almond Chicken	7.95
7. 檸 皮 雞	片	Orange Flavor Chicken	7.95
8. 酸 酸 雞	片	Sweet and Sour Chicken	7.95
9. 檸 雞	片	Lemon Flavor Boneless Chicken Breast	7.95
10. 雞 滷 雞	片	Chicken with Seasoned Vegetables	7.95
12. 企 菜 五 仁 雞	片	Steamed Boneless Chicken w/ Ham & Vegetables	9.50 18.00
13. 菜 雞 上 滷 雞	片	Steamed chicken with Mustard Green	8.50 16.00
14. 招 牌 雞	片	New-Style Salted Chicken	7.95 15.00
15. 白 切 雞	片	Steamed Boneless Chicken with Minced Onion and Ginger Sauce	7.95
16. 雞 油 雞	片	Crispy Fried Chicken with Shredded Green Onions and House Soy Sauce	8.95 16.00
17. 寶 虎 雞	片	Crispy Fried Chicken with Shrimp Chips	7.95 15.00
18. 北 京 雞	片	Peking Duck	11.00 21.00
19. 雞 橘 橘 雞	片	Roast Duck	7.95 15.00
20. 紅 雞 乳 雞	片	Crispy Fried Squab	9.95
21. 雞 油 乳 雞	片	Squab with Five-Spicy Flavor Soy Sauce	9.95

牛肉、豬肉 Beef / Pork

1. 鐵 煎 牛 肉	片	Sizzling Beef Steak with Black Pepper	10.95
2. 鐵 煎 牛 肉	片	Sizzling Beef Steak Cantonese Style	10.95
3. 蒙 古 牛 肉	片	Mongolian Beef	8.95
4. 雞 燒 牛 肉	片	Ginger and Scallion Beef	8.95
5. 雞 烤 牛 肉	片	Orange Flavor Beef	8.95
6. 雞 烤 牛 肉	片	Green Pepper Beef	8.95
7. 雞 烤 牛 肉	片	Seasonal Vegetables	8.95
8. 雞 烤 牛 肉	片	Curry Beef	8.95
9. 雞 烤 牛 肉	片	Oyster Sauce Beef	8.95
10. 雞 烤 牛 肉	片	Beef with Dual Mushrooms	8.95
11. 雞 烤 牛 肉	片	Beef Tripe with Black Bean Sauce	6.95
12. 雞 烤 牛 肉	片	Beef Tripe with Preserved Vegetables	6.95
13. 鐵 煎 牛 肉	片	Crispy Fried Pork Chops with Spicy Salt	7.95
14. 京 京 牛 肉	片	Pork Chop Peking Style	7.95
15. 雞 烤 牛 肉	片	Sweet and Sour Pork	7.95
16. 雞 烤 牛 肉	片	"Thousand Year Old" Pork	7.95
17. 雞 烤 牛 肉	片	Steamed Minced Pork with Salted Eggs & Salted Fish	7.95
18. 芥 菜 炒 雞	片	Sauteed Preserved Meat with Chinese Broccoli	7.95

什 碎 Chop Suey

1. 招 牌 什 碎	片	House Assorted Seafood Chop Suey	9.95
2. 蝦 什 碎	片	Shrimp Chop Suey	9.95
3. 叉 烫 什 碎	片	B.B.Q. Pork Chop Suey	7.95
4. 牛 肉 什 碎	片	Beef Chop Suey	7.95
5. 雞 肉 什 碎	片	Chicken Chop Suey	7.95

豆 腐 Bean Curd (To-Fu)

1. 乾 乾 豆 腐	片	Dried Scallop Sauce with Fried Bean Curd	8.95
2. 沙 滷 豆 腐	片	Black Bean Sauce with Fried Bean Curd	8.95
3. 醋 炸 豆 腐	片	Deep Fried Stuffed Bean Curd	6.95
4. 紅 豉 豆 腐	片	Bean Curd with Brown Sauce and Mushrooms	6.95
5. 麻 麻 豆 腐	片	Szechuan Style Ma-Po Bean Curd with Meat	6.95
6. 紅 檬 豆 腐	片	White Bean with Brown Sauce and Mushrooms	5.95
7. 蒸 酥 百 花 豆 腐	片	Steamed Stuffed Bean Curd	5.95
8. 雞 豆 腐	片	Diced Chicken & Salted Fish with White Bean Curd	8.95
9. 雞 豆 腐	片	Dried Scallop Sauce with Bean Curd Special	8.95
10. 鮑 芝 豆 腐	片	Bean Curd Special	6.95

伊 麵、麵、河 粉、米 粉 Lo Mein (soft Noodles) / Chow Mein (Hong Kong Crispy Noodles) / Chow Fun (rice White Noodles) / Yee Mein (double Cooked Noodles)

1. 鏡 州 雙 離 黃	條	Fu Chow Style House Chow Mein	8.95
2. 海 鮮 雙 離 黃	條	Assorted Seafood Lo Mein or Chow Mein	8.95
3. 鮑 鮑 雙 離 黃	條	Jumbo Shrimps Lo Mein or Chow Mein	7.95
4. 牛 肉 雙 離 黃	條	Beef Lo Mein or Chow Mein	5.95
5. 雞 肉 雙 離 黃	條	Chicken Lo Mein or Chow Mein	5.95
6. B.B.Q. 牛 肉 離 黃	條	B.B.Q. Pork Lo Mein or Chow Mein	5.95
7. 雞 肉 離 黃	條	Beef or Chicken Lo Mein or Chow Mein	5.95
8. 素 離 黃	條	Wet or Dry Assorted Seafood Lo Mein	7.95
9. 牛 肉 素 離 黃	條	Beef or Chicken or B.B.Q. Pork Chow Fun (Dry)	5.95
10. 雞 肉 素 離 黃	條	Beef or Chicken or B.B.Q. Pork Chow Fun (Wet)	5.95
11. 早 門 粉	條	Ha-Moon Siu Fried Rice Noodles	5.95
12. 星 洲 粉	條	Singapore Style Rice Noodles	5.95
13. 海 鮮 粉	條	Braised Seafood Yee-Mein or Soup	8.95
14. 鮑 鮑 粉	條	Braised Crab Meat Yee-Mein or Soup	8.95
15. 干 粉	條	Braised Yee-Mein	7.95

飯 類 Rice

1. 鐵 煎 海 鮮 炒 餃	盤	Supreme Seafood and Dry Scallop Fried Rice	9.95
2. 鐵 煎 海 鮮 炒 餃	盤	Supreme Seafood and Salted Fish Fried Rice	9.95
3. 豬 球 炒 餃	盤	Shrimp Fried Rice	6.95
4. 雞 球 炒 餃	盤	Diced Chicken and Salted Fish Fried Rice	6.95
5. 牛 肉 炒 餃	盤	Beef Fried Rice	5.95
6. 牛 肉 炒 餃	盤	Beef Fried Rice	5.95
7. 雞 球 炒 餃	盤	Chicken Fried Rice	5.95
8. 叉 烫 炒 餃	盤	B.B.Q. Pork Fried Rice	4.50
9. 雞 球 炒 餃	盤	Egg Fried Rice	4.50
10. 蛋 炒 餃	盤	Steamed Rice	0.75

甜 品 Dessert

1. 荔 仁 豉 雞	盤	Almond Jello with Fruit Cocktail	(S) 1.50 (L) 10.00
2. 蛋 米 布 雞	盤	Rice Butter Pudding	(S) 2.00 (L) 15.00
3. V.S. - Vegetarian Special		V.S. - Vegetarian Special	
4. Hot & Spicy		Hot & Spicy	

A Great Place To Enjoy!



東昇海鮮酒家

粵菜精華 寬大車場
午餐晚市 堂食外賣
游水海鮮 樣樣特價

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頭盤 Appetizers	
1. X.O.串燒活蝦 Skewered Live Shrimp with X.O. Sauce... Seasonal Price	
2. 雞蛋海螺片 雞蛋海螺片	
3. 豉汁炸蝦球 Fried Shrimp Ball (6)	7.95
4. 豉汁大蝦球 Crispy Fried Bigger Shrimp (6)	5.95
5. 炸春卷 Deep Fried Spring Egg Rolls (4)	4.95
6. 炸春卷 Deep Fried Spring Egg Rolls (4)	4.95
7. 炸春卷 Deep Fried Wonton (12)	3.95

生菜包 Lettuce Wrapper	
1. 生菜包鮮蝦 Minced Assorted Seafood with Lettuce	12.95
(Contains Shrimps, Clams, Shrimp, Squid, Water Chestnut and Garden Fresh Lettuce)	
2. 生菜包雞肉 Minced Shrimp and Chicken with Lettuce	11.95
3. 生菜包雞胸 Minced Chicken with Lettuce	8.95
4. 生菜包牛柳 Minced Beef with Lettuce	8.95
5. 生菜包肉松 Minced Ground Pork with Lettuce	8.95

冷盤 Cold Cuts	
1. 沸酒雞 雞	Drunken Wine Chicken
2. 煙燶鮑魚 Smoked Abalone	7.95
3. 雜珠 沙拉 鮭 Jelly Fish with Sesame Seed	7.95
4. 鮑魚 鮑魚 烤 Cured Boneless Pork Shank	7.95
5. 鮑魚 鮑魚 Any Two Kinds of (#1, #2, #3, #4) Combination	14.95
6. 三 手 Any Three Kinds of (#1, #2, #3, #4) Combination	21.95
7. 麻辣大拼盤 House Combination Platter	28.95

湯羹類 Soup	
1. 紅燒大頭魚 Braised Supreme Shark's Fin Soup	Seasonal Price
(for 2) (for 4)	
2. 鮑魚海螺湯 Braised Crab Meat with Shark's Fin Soup	15.00 29.95
3. 雞絲海螺湯 Braised Shredded Chicken with Shark's Fin Soup	15.00 29.95
4. 鮑魚海螺湯 Abalone with Sliced Chicken & Spinach Soup	5.50 10.95
5. 鮑魚海螺湯 Crab Meat with Fish Maw Soup	5.50 10.95
6. 雞肉海螺湯 Minced Chicken & Fish Maw with Creamy Corn Soup	5.50 10.95
7. 八寶海螺湯 Supreme Minced Assorted Seafood Soup	4.00 7.95
8. 鮑魚蛋花湯 Minced Chicken with Creamy Corn Soup	4.00 7.95
9. 西湖牛肚湯 West Lake Beef Soup	4.00 7.95
10. 雞蛋海螺湯 Chef's Shredded Duck Soup	4.00 7.95
11. 頂級酸辣湯 Hot and Sour Soup with Shredded Pork	4.00 7.95

活魚類 Live Ocean & Fresh Water Fish	
(Please Request Our Waiter/Waitress To Give You A Tour To Fish Tank Area To Choose Your Own Live Fish)	
12. 三鮮鍋巴湯 Sizzling Rice Seafood Soup	8.95
13. 塵蛋海螺片 Salted Egg with Bean Curd and Chicken Soup	8.95
14. 雞蛋海螺片 雞蛋海螺片	8.95
15. 雞絲瓜 番茄 Diced Water Melon with Seafood Soup	4.50 8.95
16. 雞茸蛋花湯 VS. Assorted Vegetables with Tomato Soup	4.00 7.95
17. 雞茸蛋花湯 Assorted Seafood Wonton Soup	5.50 9.95
18. 芙蓉蛋花湯 Wonton with Sliced B.B.Q. Pork Soup	3.50 6.95
19. 蛋花湯 Egg Flower Soup	3.50 6.95

刺身 (日式) Sashimi (Japanese Style)	
1. 鮑魚 刺身 Abalone Sashimi	Seasonal Price
2. 雞肉 刺身 Geduck Clam Sashimi	Seasonal Price
3. 鮭 刺身 鮭 Sashimi	Seasonal Price
4. 雞肉 刺身 Lobster Sashimi	Seasonal Price

活魚類 Live Ocean & Fresh Water Fish	
(Please Request Our Waiter/Waitress To Give You A Tour To Fish Tank Area To Choose Your Own Live Fish)	
1. 鮑魚 刺身 鮑 Crispy Fried Squid with Spicy Salt	7.95
2. 京保鮮 刺身 鮑 Kung Pao Fresh Squid	7.95
3. 鮮保鮮 刺身 鮑 Fresh Squid with Black Bean Sauce	7.95
4. 鮮鮑 刺身 鮑 Fresh Squid with Ginger and Scallion	7.95
5. 鮮鮑 刺身 鮑 Squid with Fine Shrimp Sauce	7.95
6. X.O.鮑 刺身 鮑 Squid with X.O. Hot Sauce	7.95

鮮魷 Squid	
1. 板 鮑 刺身 鮑 Crispy Fried Squid with Spicy Salt	7.95
2. 京保鮮 刺身 鮑 Kung Pao Fresh Squid	7.95
3. 鮮鮑 刺身 鮑 Fresh Squid with Black Bean Sauce	7.95
4. 鮮鮑 刺身 鮑 Fresh Squid with Ginger and Scallion	7.95
5. 鮮鮑 刺身 鮑 Squid with Fine Shrimp Sauce	7.95
6. X.O.鮑 刺身 鮑 Squid with X.O. Hot Sauce	7.95

帶子 (干貝) Scallops	
1. 麻婆帶子 帶子 Kung Pao Scallops	10.95
2. 川保鮮 帶子 Stir Fried Scallops Szechuan Style	10.95
3. X.O. 帶子 Stir Fried Scallops with X.O. Sauce	10.95
4. 鮮鮑 帶子 Stir Fried Scallops with Black Bean Sauce	10.95
5. 鮮鮑 帶子 Stir Fried Scallops with Ginger & Scallion	10.95
6. 鮮鮑 帶子 Stir Fried Scallops with Celery	10.95
7. 鮮鮑 帶子 Deep Fried Scallops with Scallion	10.95
8. 鮮鮑 帶子 Deep Fried Scallops with Celery	10.95
9. 鮮鮑 帶子 Crispy Fried Whole Scallops with White Sauce (4)	12.00

魚片 Flounder / Rock Cod Fillet	
1. 鮑魚龍頭菜 Braised Whole Abalone with Oyster Sauce	Seasonal Price
2. 鮑魚龍頭菜 Braised Slice Abalone with Vegetable	Seasonal Price
3. 北菇龍頭菜 Braised Slice Abalone with Black Mushroom	Seasonal Price
4. 鮑魚龍頭菜 Braised Slice Abalone with Sea Cucumber	Seasonal Price
5. 北菇龍頭菜 Braised Slice Abalone with Black Mushroom	Seasonal Price
6. 鮑魚龍頭菜 Braised Slice Abalone with Vegetables	Seasonal Price

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5. 北菇龍頭菜 Braised Slice Abalone with Black Mushroom	Seasonal Price
6. 鮑魚龍頭菜 Braised Slice Abalone with Vegetables	Seasonal Price

魚片 Flounder / Rock Cod Fillet</	

Small for 10 days

Chef's Special Single Dinner
\$12.95 Per Person

Includes : Egg Flower Soup, Fried Shrimp
Fried Won Ton, Egg Roll
Crab Puff, Fried Rice And Sweet And Sour Chicken

Egg Foo Young

Vegetable Egg Foo Young	9.95
Mushroom Egg Foo Young	9.95
Pork Egg Foo Young	10.95
Chicken Egg Foo Young	10.95
Shrimp Egg Foo Young	11.95

Vegetable

String Beans	5.95	8.95
Buddhist Delight	4.95	7.95
Snow Peas With Water Chestnuts	5.95	8.95
Sauted Bean Sprouts	4.95	7.95
Sauted Broccoli	4.95	7.95
Eggplant Szechwan Style	7.95	
Moo Shu Vegetable (served with 4 pancakes)	9.95	

Healthy Natural Diet Food

The following dishes are steamed and prepared with fresh vegetables.
No oil, salt or sugar.

1/2 Order	Full	
#1. Freshwater cherubs with snow pea pods, celery, bean sprouts and carrots	4.95	7.95
#2. Fresh broccoli, chinese cabbage, bamboo shoots, della squash and carrots	4.95	7.95

Chicken or to fu can be added for \$2.00 Shrimp can be added for \$3.00

Dessert

Lychee Fruit	2.50
Almond Cookie	2.50

Half Order is for to go only • Half Order not included steamed rice.
Sales tax will be added to all taxable items.
Not responsible for lost or stolen articles.
Prices subject to change without notice.

Hot and Spicy

Special Family Dinner
Minimum for Two or More People
Extra Plate \$5.00
(Soup & Appetizer included)

Dinner A - \$11.95 Per Person **Dinner B - \$13.95 Per Person**

Select One Entree for Each Dinner Ordered

Egg Flower Soup	Wonton Soup
Fried Shrimp	Fried Shrimp
Fried Won Ton	Fried Won Ton
Fried Rice	Egg Roll, Chicken Teriyaki
		Fried Rice

Chicken Chow Mein	Beef And Broccoli
Sweet And Sour Pork	Sweet And Sour Chicken
Chicken Vegetable	Cashew Chicken
Almond Chicken	Shrimp And Lobster Sauce
Pork Chow Mein	Shrimp Chow Mein
Kung Pao Beef	Mongolian Beef

LUNCH

Includes Egg Flower Soup, Fried Won Ton, Fried Rice, Fortune Cookie and Tea or Ice Tea.
To go excludes soup and tea.

Almond Chicken	4.95
Sweet & Sour Pork	4.95
Kung Pao Chicken	5.95
Chicken, Beef, Pork Chow Mein (Choose One)	4.95
Curry Chicken	4.95
Mongolian Beef	5.95
Chicken, Beef, Pork Lo Mein (Soft Noodles) (Choose One)	5.95
Chicken Vegetable	5.95
Bell Pepper Beef	5.95
Shrimp Vegetable	6.95
Vegetable, Chicken Or BBQ Pork Noodle Soup (Choose One)	5.95
Shrimp Or Assorted Noodle Soup (Choose One)	7.95

Salad

Tsing Tao Special Salad	6.95
Fresh lettuce, carrots, fresh shrimp and sliced chicken with tart ginger dressing		
Chicken Spicy Salad (Substitute Shrimp add \$2.00)	5.95
Chicken and fresh lettuce with crushed peanuts and rice noodles with mustard spicy sauce		
Sesame Noodle Salad	5.95
Noodles with fresh lettuce, slice chicken and scallions mixed with sesame oil and vinegar with sesame seeds on top		



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Dinner: Sun. - Thur. 5:00 - 9:30
Fri. - Sat. 5:00 - 10:30

Map: Hwy. 111
West
Tsing Tao
Canyon
N

1/2 Order - Full HK			
Tsing Tao House Specials			
Poultry			
Orange Chicken 6.95 11.95			
Lemon Chicken 5.95 9.95			
Almond Chicken 5.95 9.95			
Garlic Chicken 5.95 9.95			
Broccoli Chicken 5.95 9.95			
Sweet And Sour Chicken 5.95 9.95			
Curry Chicken 5.95 9.95			
Kung Pao Chicken 5.95 9.95			
Moo Goo Gai Pan 5.95 9.95			
Chicken With Snow Peas 5.95 9.95			
Chicken With Oyster Sauce 5.95 9.95			
Chicken With Black Bean Sauce 5.95 9.95			
Moo Shu Chicken (Served with 4 pancakes) 10.95			
B.B.Q. Duck 13.95			
Beef			
Mongolian Beef 6.95 11.95			
Brown Sugar Beef 5.95 9.95			
Bell Pepper Beef 5.95 9.95			
Pea Pod Beef 6.95 10.95			
Orange Beef 5.95 9.95			
Kung Pao Beef 5.95 9.95			
Oyster Beef 5.95 9.95			
Pork			
Sweet And Sour Pork 5.95 8.95			
B.B.Q. Pork With Vegetables 5.95 8.95			
Szechuan Pork 5.95 8.95			
Broccoli With Shredded Pork 5.95 8.95			
Moo Shu Pork (Served with 4 pancakes) 10.95			
Chow Mein			
(Not Soft Noodles, Bean Sprouts and Vegetables Only)			
Pork Chow Mein 5.95 8.95			
Chicken Chow Mein 5.95 8.95			
Beef Chow Mein 5.95 8.95			
Shrimp Chow Mein 6.95 9.95			
Assorted Chow Mein 6.95 9.95			
Vegetable Chow Mein 5.95 7.95			
Soft Noodles			
Pork Lo Mein 4.95 7.95			
Chicken Lo Mein 4.95 7.95			
Beef Lo Mein 4.95 8.95			
Shrimp Lo Mein 6.95 9.95			
Assorted Lo Mein 6.95 9.95			
Vegetables Lo Mein 4.95 7.95			
Singapore Noodles (Chicken/Pork/Beef/Vegetable) (Choose One) 5.95 8.95			
Singapore Noodles (Shrimp or Assorted) (Choose One) 5.95 9.95			
Pan Fried Noodle Cantonese Style \$3.00 Extra			
Fried Rice			
Tsing Tao Special Fried Rice 5.95 8.95			
Pork Fried Rice 5.95 6.95			
Chicken Fried Rice 5.95 6.95			
Beef Fried Rice 5.95 6.95			
Shrimp Fried Rice 4.95 7.95			
Vegetable Fried Rice 5.95 5.95			

Appetizers			
Stir-fried Lettuce with Fish Fillet (1/2)			
Chicken Lettuce Cup	For 2 Person	For 4 Person	12.95
Tender chopped chicken sautéed with scallions. Served in a fresh lettuce cup with a sprinkle of pine nuts and Won Ton crispy skins on top.			
Egg Roll (2)(4)	2.95	4.95	
Fried Shrimp (2)(4)	3.25	5.95	
Fried Won Ton (4)(8)	2.95	4.95	
Crab Puff (2)(4)	2.95	4.95	
Chicken teriyaki (2)(4)	2.95	4.95	
Bar-B-Q Baby Spareribs (4)	5.95		
Bar-B-Q Pork Tenderloin (Sliced)	5.95		
Pot Sticker (4)	4.95		
Spicy Won Ton (8)	5.95		
Jeff Fish	7.95		
Bo Bo Sampler Platter	12.95		
2 Fried Shrimp, 2 Egg Roll, 4 Chicken Teriyaki, 4 Fried Won Ton, 2 Crab Puff			
thin fritter-like yogurt			
Soup			
Cup	For 2 Person	For 4 Person	
Egg Flower Soup	2.50	5.95	8.95
Hot & Sour Soup	2.50	5.95	8.95
Wonton Soup	2.50	5.95	8.95
Wor Won Ton Soup	7.95	11.95	
Sizzling Rice Peas	7.95	11.95	
Vegetable Soup With Tofu	5.95	9.95	
Heavenly Corn Soup	6.95	9.95	
Shark Fin Soup	15.95	29.95	
Salads			
Tsing Tao Special Salad	7.95		
Fresh lettuce, carrots, fresh shrimp and sliced chicken with sweet tart ginger dressing			
Chicken Spicy Salad (Substitute Shrimp add \$2.00)	6.95		
Chicken and fresh lettuce with crushed peanuts and rice noodles with mustard spicy sauce			
Sesame Noodle Salad	6.95		
Noodles with fresh lettuce, slice chicken and scallions mixed with sesame oil and vinegar with sesame seeds on top.			
Seafood			
Cashew Shrimp	6.95	12.95	
Kung Pao Shrimp	6.95	12.95	
Shrimp with Snow Peas	6.95	12.95	
Shrimp with Black Bean Sauce	6.95	12.95	
Sautéed Shrimp	7.95	13.95	
Shrimp with Lobster Sauce	12.95		
Curry Shrimp	12.95		

北京清真東來順餐廳
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147. 烤羊羔肉 Lamb with B.B.Q. Sauce.....	7.95
148. 沙茶羊羔肉 Lamb with Emperor Vegetable.....	7.95
149. 咖喱羊羔肉 Lamb with Curry.....	7.95
150. 蜜糖羊羔肉 Lamb in Hoi Sin Sauce.....	7.95
151. 扒羊羔肉 Beijing Style Lamb.....	7.95
152. 烤羊羔肉 Lamb with Cumin.....	8.95
153. 烤羊羔肉 Lamb in Spicy Hot Pot.....	8.95
154. 烤羊羔肉 Stewed Lamb with Bone Carrots.....	9.95
155. 烤羊羔肉 Stewed Lamb in Hot Pot.....	9.95
156. 蒸羊羔肉 Vegetable.....	9.95
157. 素什锦 Mixed Vegetable.....	6.95
158. 烤四季豆 Sauteed String Beans with Ground Beef & Dried Shrimps.....	6.95
159. 鱼香茄子 Spicy Eggplant with Ground Beef.....	6.95
160. 香菇菜心 Vegetable with Black Mushrooms.....	6.95
161. 開胃白菜 Chinese Cabbage with Dried Shrimps.....	6.95
162. 炒雙蔬雙菇 Sauteed Bamboo Shoots & Mushroom.....	6.95
163. 烤菠菜 Spinach with Garlic Sauce.....	6.95
164. 烤蕃茄炒蛋 Tomato with Egg.....	6.95
165. 鮭苗青椒土豆絲 Shredded Green Pepper & Potato with Sweet & Sour Sauce.....	7.95
166. 烤皇帝菜 Emperor Vegetable with Garlic Sauce.....	6.95
167. 烤小豆苗 Small Pea Sprout with Garlic Sauce.....	6.95
168. 烤乳心菜 On-Choy with Preserved Bean Curd.....	7.95
169. 烤炒蘆筍 Sauteed Asparagus.....	7.95
170. 烤海螺 Sauteed Mussels with Oyster-Flavor Oil.....	7.95
171. 烤冬瓜冬菇 Shredded Winter Melon with Dried Shrimps.....	7.95
172. 烤青椒冬瓜 Chinese Squash with Dried Yelloe Pepper.....	7.95
173. 烤豆干冬瓜 Dried Bean Curd Strips with Yellow Chives.....	6.95
174. 雪菜毛豆豆干 Snow Cabbage, Peas & Bean Shoots.....	6.95
175. 雪菜毛豆粉条 Snow Cabbage, Peas & Green Bean Sheets.....	6.95
176. 西芹百合 Celery with White Nuts & Lily Bulbs.....	7.95
177. 合菜炒豆干 Bean Threads & Bean Sprouts with Beef Strips & Eggs.....	8.95
178. 黃金燒餅豆干絲 Minced Vegetable in Crispy Sesame Pie#95	
豆 腐 Bean Curd	
179. 麻婆豆腐 Spicy Szechuan Style Tofu with Ground Beef 6.95	
180. 湖南豆腐 Spicy Hunan Style Tofu with Beef Strips.....	6.95
181. 炸豆腐 Tofu with Mushrooms & Bamboo Shoots.....	6.95
182. 椒鹽琵琶豆腐 Crispy Tofu with Salt & Pepper.....	8.95
183. 烤炸豆腐 Crispy Fried Tofu.....	6.95
184. 魚香脆皮豆腐 Deep Fried Tofu with Hot Sauce & Ground Beef.....	8.95
185. 花枝豆腐 Fried Crispy Tofu in Hot Pot.....	8.95
炒 飯 Fried Rice	
186. 牛肉炒饭 Beef Fried Rice with Eggs.....	4.95
187. 雞炒饭 Chicken Fried Rice with Eggs.....	4.95
188. 素炒饭 Vegetable Fried Rice with Eggs.....	4.95
189. 虾仁炒饭 Shrimp Fried Rice with Eggs.....	5.95
190. 椒油炒饭 Combination Fried Rice with Eggs.....	5.95
191. 牛肉滑饭 Beef with Vegetable on Rice.....	4.95
192. 雞肉滑饭 Chicken with Vegetable on Rice.....	4.95
193. 咖喱雞滑饭 Curry Chicken on Rice.....	4.95
194. 番茄炒蛋滑饭 Tomato with Stir Fried Eggs on Rice.....	4.95
195. 香辣滑饭 Shrimps, Chicken & Beef with Vegetable on Rice.....	5.95
196. 小米粥 Ground Corn & Rice Soup.....	0.95

197. 手工麵點 Pastry & Dumpling	
198. 芝麻大餅 (加蛋) Sesame Bread (without Green Onion).....	5.95
199. 芝麻小餅 Sesame Bread (Half).....	5.95
200. 牛肉泡餅 Sliced Pan Cake with Beef Soup.....	5.95
201. 牛肉泡餅 Pan Fried Pan Cake with Lamb Soup.....	5.95
202. 三鮮炒年糕 Beef-Flavor Cakes, Macaroni with Egg.....	5.95
203. 紅油炒手 Spicy White Hand Style (10).....	4.95
204. 黃綠魚水餃 Boiled Fish Dumplings (10).....	4.95
205. 三鮮水餃 Boiled Three-Flavor Dumplings (10).....	4.95
206. 羊肉水餃 Boiled Lamb Dumplings (10).....	4.25
207. 牛肉水餃 Boiled Beef Dumplings (10).....	4.25
208. 牛肉鍋貼 Pan Fried Beef Dumplings (8).....	4.25
209. 牛肉餃子 Pan Fried Beef Pums (4).....	5.95
210. 牛肉小夏包 Steamed Beef Buns (8).....	4.25
211. 牛肉蒸餃 Steamed Beef Dumplings (8).....	4.25
212. 花素蒸餃 Steamed Vegetable Dumplings (8).....	4.25
213. 豉油蒸餃 Fried Chive Buns.....	2.95
214. 葱油餅 Green Onion Pie.....	1.95
215. 黃金芝士小燒餅 Small Sesame Pie.....	0.80
炒年糕 Sliced Rice Ovalettes	
216. 黃黃炒年糕 Sliced Rice Cake with Yellow Chives & Beef Strips 5.95	
217. 雪菜炒年糕 Sliced Rice Cake with Snow Cabbage & Beef Strips 4.95	
218. 白菜炒年糕 Sliced Rice Cake with White Cabbage & Beef Strips 4.95	
219. 雪菜炒年糕 Sliced Rice Cake with Vegetable.....	4.95
湯 麵 炒 麵 Noodle & Chow Mein	
220. 三鮮面 雪菜炒年糕 Three-Flavor Crispy Noodles (Chicken Beef & Shrimps).....	5.95
221. 黑椒牛面青 Crispy Noodles with Black Pepper Beef.....	5.95
222. 三鮮炒海鮮 Seafood Noodle Soup w/ Mixed Vegetable.....	5.95
223. 三鮮炒魚海鮮 Seafood Noodle with Mixed Vegetable.....	5.95
224. 三鮮炒麵 Three-Flavor Chow Mein (Chicken Beef & Shrimps) 5.95	
225. 素炒麵 Vegetable Chow Mein.....	4.95
226. 三鮮滑麵 Three-Flavor Soup with Noodle.....	4.95
227. 大油麵 Combination Noodles Soup.....	4.95
228. 家常牛肉麵 BeefSoup with Noodles.....	4.95
229. 紅燒牛腩麵 Spicy Braised Beef with Noodles.....	4.95
230. 紅燒牛筋麵 Spicy Braised Beef with Noodles.....	4.95
231. 牛肉湯麵 Lamb Soup with Noodles.....	4.95
232. 雪菜雞絲湯麵 Chicken Noodles Soup with Preserved Vegetable.....	4.25
233. 雪菜雞絲湯麵 Chicken Noodles Soup with Cabbage.....	4.25
234. 牛肉湯麵 Noodles with Ground Beef with Brown Sace.....	4.25
235. 素湯麵 Vegetable Noodles Soup.....	4.25
236. 雞絲涼麵 Cold Noodles with Sesame Paste & Chicken Strips 4.25	

開胃小菜 Appetizer		
1. 羊肉卷	Grilled Lamb	1.50
2. 春捲	Egg Rolls (4)	2.45
3. 烤捲	Fired Wonions	2.45
4. 雞捲	Fired Chicken Wings(6)	3.95
5. 辣白菜	Spicy Napa Cabbage	3.95
6. 拌涼粉	Flavored Green Bean Jelly	3.95
7. 拌黃瓜	Green Bean Jelly with Spicy Sauce	3.95
8. 拌黃瓜	Japanese Cucumber with Sweet & Sour Sau	3.95
9. 油青菜	Flavored Emperor Vegetable	3.95
10. 魚肉青菜	Spicy Emperor Vegetable	3.95
11. 五香牛內	Flavored Beef Slices	3.95
12. 麻辣牛筋	Spicy Ox Tendon Slices	3.95
13. 麻辣肚片	Spicy Ox Tripe Strips	3.95
14. 夫妻肺片	Spicy Ox Tripe with Beef	3.95
15. 素鴨	Bean Curd Roll with Black Mushroom & Bamboo Shoots	6.95
16. 白切羊內	Lamb Slice with Garlic Sauce	6.95
17. 五香羊內	Bloated Fish Smoked Pomfret	6.95
18. 雞肉	Boiled Salted Duck	7.95
19. 滷海帶	Flavored Jellyfish Strips	7.95
20. 道口燒雞	Special Roast Chicken	7.95
21. 雞排	Any 2-Item Combo	10.95
22. 三拼	Any 3-Item Combo	14.95
湯類 Soup		
23. 雞湯	Hai & Sour with Shredded Beef	4.95
24. 雞蛋玉米湯	Minced Chicken with Green Corn Stew	4.95
25. 蕃茄蛋花湯	Tomato Egg Flower Soup	4.95
26. 青菜豆腐湯	Vegetable with Bean Curd Soup	4.95
27. 雞蛋豆腐湯	Ox Tripe with Pickled Cabbage Soup	5.05
28. 雞蛋湯	Beef with Pickled Cabbage Soup	5.05
29. 牛雜湯	Ox Hullet Soup	5.05
30. 羊雜湯	Mutton Hullet Soup	5.05
31. 雞蛋羊肉湯	Lamb with Pickled Cabbage Soup	5.05
32. 三鮮蛋湯	Three-Flavor Wonton Soup/Shrimps/Chicken, Fish	5.95
33. 三鮮雞湯	Three-Flavor Sizzling Rice Soup/Shrimps/Chicken, Fish	6.95
34. 什錦冬瓜湯	Combination Winter Melon Soup/Shrimps/Chicken, Fish	6.95
35. 海鮮豆腐湯	Seafood with Tofu Soup	6.95
36. 海鮮竹笙湯	Seafood Bamboo Fungus Soup	9.95
37. 魷魚魚肚羹	(Imitation Crab Meat & Shrimp & Sea Cucumber, Fish)	
38. 雞蛋牛肉砂鍋	Fish Maws with Crab Meat Soup.....	9.95
39. 雞蛋羊肉砂鍋	Beef with Pickled Cabbage Warm Pot.....	10.95
40. 砂鍋魚頭	Fish Head Warm Pot	12.95
41. 三鮮砂鍋	Combination Warm Pot	12.95
(Shrimp, Chicken & Sea Cucumber)		
海鮮 Seafood		
42. 五彩蝦仁	Shrimps with Vegetable	10.95
43. 蘆筍蝦仁	Shrimps with Asparagus	10.95
44. 宮保蝦仁	King Pao Shrimps	10.95
45. 蟹黃蝦仁豆腐	Shrimps with Tofu & Crab Yolks	10.95
46. 雞絲蝦仁	Shrimps with Hot Chili Sauce	10.95
47. 青豆蝦仁	Shrimps with Green Beans	10.95
48. 椒仁炒魚	Shrimps with Eggs	10.95
49. 椒鹽蝦仁	Sweet & Sour Shrimps	10.95
50. 椒鹽蝦仁	Fried Shrimps with Salt & Pepper	10.95
51. 滷炒蝦仁	Pungent Shrimps	10.95
52. 滷炒蝦仁	Sauces Shrimps	10.95
53. 滷巴根	Shrimps with Sizzling Rice	10.95
54. 滷巴三鮮	Three Flavor with Sizzling	10.95
55. 生菜蝦鬆	Mirrored Shrimps in Lettuce	10.95
56. 海鮮豆腐煲	Seafood Combination with Bean Curd in Hot Pot (Shrimp, Fish & Scallops)	10.95
57. 鮑味蝦仁	Sauces Shrimps & Pungent Shrimps	12.95
58. 香煎蝦仁	Minced Shrimps in Crispy Sesame Fies	12.95
59. 豆苗蝦仁	Sauces Shrimps with Green Pea Sprout	12.95
60. 魚香鮮貝	Scallops with Garlic Sauce	12.95
61. 豉椒鮮貝	Scallops with Black Bean Sauce	12.95
62. 滷炒鮮貝	Pungent Scallops	12.95
63. 生炒鮮貝	Sauces Scallops with Vegetable	12.95
64. 豉黃鮮貝	Sauces Shrimps with Yellow Chives	12.95
65. 草魚	Shrimps with Mayonnaise	13.95
66. 椒絲蝦仁	Shrimps with Walnuts	13.95
67. 北京蝦球	Crispy Beijing Shrimp Balls	13.95
68. 豆漿海鮮	Seafood Combination with Bean Curd.....	13.95
69. 純鴨湯	Sea Cucumber with Brown Sauce	18.95
70. 雞肉海參	Sea Cucumber with Sirloin Eggs	18.95
71. 純魚海參	Sea Cucumber & Shellfish with Brown Sauce	23.95
72. 雞湯	Live Crab with Brown Sauce	Seasonal
73. 雞湯	Live Crab with Ginger & Green Onions	Seasonal
74. 雞湯	Live Crab with Salt & pepper	Seasonal
75. 雞湯	Lobster with Brown Sauce	Seasonal
76. 雞湯	Lobster with Ginger & Green Onions	Seasonal
77. 雞湯	Lobster with Salt & pepper	Seasonal
78. 香魚	Sole Fish Fillet with Garlic Sauce	8.95
79. 香魚	Sole Fish Fillet with Hot Bean Sauce	8.95
80. 香魚	Sole Fish Fillet with Tomato Sauce	8.95
81. 香魚	Sole Fish Fillet with Oyster-Flavor Sauce	8.95
82. 豆酥魚	Sole Fish Fillet with Bean Sauce	8.95
83. 豆酥魚	Sole Fish Fillet with Special Rice Sauce	8.95
84. 豆酥魚	Sole Fish Fillet with Sweet & Sour Sauce	8.95
85. 沙子魚	Diced Sole Fish Fillet with Pine Nuts	8.95
86. 沙子魚	Fried Sole Fish Fillet	8.95
87. 沙子魚	Fried Sole Fish Fillet with in Hot Spicy Pot	8.95
88. 沙子魚	Sole Fish Fillet with Pickled Cabbage	9.95
89. 清蒸鮑魚	Steamed Tilapia	Seasonal
90. 清蒸鮑魚	Tilapia with Brown Sauce	Seasonal
91. 椒鹽小黃魚	Small Yellow Fish with Salt & Pepper	9.95
92. 雞蛋小黃魚	Small Yellow Fish with Snow Cabbage	9.95
93. 魷魚海蟹頭	Jelly Fish with Green Onion	9.95
94. 竹筍龍利魚	Salmon Fish Fillet in Bamboo Sheet	9.95
95. 豆腐魚	Codfish with Bean Sauce	18.95
96. 清蒸豆腐魚	Steamed Codfish with Tofu	18.95
97. 清蒸鮑魚	Steamed Striped Bass Fish	Seasonal
98. 茄煎鮑魚	Fillet of Codfish	18.95
99. 椒鹽鮑魚	Crispy Salt & Pepper Codfish	14.95
100. 盐焗鮑魚	Sauted Codfish with Yellow Chives	14.95
101. 清炒鮑魚	Sauted Codfish	14.95
102. 香酥鴨	Flavored Crispy Duck (Half)	10.95
103. 雞茶鴨	Smoked Tea Duck (Half)	10.95
104. 北京烤鴨	Crispy Beijing Duck(Whole)	28.95
鴨類 Duck		
105. 鳳梨雞	Chicken with Pineapple	7.95
106. 避風塘雞	Pungent Chicken	7.95
107. 家常雞	Kung Pao Chicken	7.95
108. 純黑雞	Fried Chicken with Garlic Sauce	7.95
109. 腰果雞	Chicken with Cashew Nuts	7.95
110. 椒麻雞	Chicken with Sweet & Sour Sauce	7.95
111. 五香雞	Slice Chicken with Spicy Sauce	7.95
112. 陳皮雞	Tangerine Chicken	7.95
113. 咖喱雞	Curry Chicken	7.95
114. 菜脯雞	Silced Chicken with Vegetable	7.95
115. 三杯雞	Chicken with Sesame Oil & Soy Sauce (with Bone)	9.95
116. 香噴童子雞	Crispy Young Hen (Whole)	7.95
117. 雞絲粉皮	Cold Shredded Chicken with Green Bean Sheets	7.95
118. 黃金燒餅夾雞絲	Crispy Diced Chicken in Crispy Sesame Pies	9.95
119. 双味雞	Mushroom Chicken & Pungent Chicken	10.95
牛肉 Beef		
120. 東北牛肉	Beef with Leeks	7.95
121. 惠蓀牛肉	Beef with Green Onion	7.95
122. 煙燙牛肉	Beef with Asparagus	7.95
123. 宫保牛肉	Kung Pao Beef	7.95
124. 牛肉	Beef with Emperor Vegetable	7.95
125. 沙茶牛肉	Beef with Barbecue Sauce	7.95
126. 香煎牛肉	Beef with Broccoli	7.95
127. 香料牛肉	Beef with Drinck Curds	7.95
128. 香料牛肉	Beef Strips with Garlic Sauce	7.95
129. 香料牛肉	Beef Strips with Black Pepper	7.95
130. 雞蛋牛肉	Beef Tripe with Pickled Cabbage	7.95
131. 雞蛋牛肉	Beef Tripe with Ground Beef	7.95
132. 佛跳牆	Tangerine Beef	7.95
133. 芝麻牛肉	Crispy Beef with Sesame	7.95
134. 青椒牛肉	Beef Strips with Green Bell Pepper	7.95
135. 京都牛肉	Beef Strips with Scallion in Hoisin Sauce	7.95
136. 葱爆三樣	Beef, Beef Tripe & Ox Tongue with Green Onion	7.95
137. 咖喱牛筋	Stewed Beef with Curry in Hot Pot	8.95
138. 紅燒牛筋	Ox Tendon in Brown Sauce	8.95
139. 水煮牛筋	Beijing Style Ox Tongue	8.95
140. 水煮牛筋	Beijing Style Ox Tongue	8.95
141. 煎板黑椒牛眼	Beef Rib Eye on Sizzling Pot	14.95
142. 中式牛柳	Chinese Style Beef Rib Eye	14.95
羊肉 Lamb		
143. 東北羊肉	Lamb with Leeks	7.95
144. 蔥爆羊肉	Lamb with Green Onion	7.95
145. 清蒸菜羊排	Lamb with Pickled Cabbage	7.95
146. 芝麻小羊排	Lamb Ribs with Sesame	7.95